

# Barolo

D.O.C.G.

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**Grape variety:** 100% Nebbiolo grapes

**Region:** Piedmont

**Origin:** Vineyards located in Monforte d'Alba and Serralunga d'Alba

**Altitude:** between 300-400 m above sea level

**Soil type:** clayey-calcareous

**Exposure:** south-west, south-east

**Training system:** Traditional guyot

**Average age of vineyard:** 20 years

**Production/ha:** 75 q/ha

**Harvest:** manual, during the first 15 days of October

**Yeast:** Selected

**Wine-making process:** fermentation within stainless steel barrels, 15-20 days maceration, followed by malolactic fermentation

**Ageing and Maturing:** 3 years of ageing, of which, 2 years in Slovenian oak barrels (25 Hl), 1 year in stainless steel barrels and later in bottle

**Alcohol content:** from 13,50% by vol to 14,50% by vol, depending on the vintage

**Tasting notes:** powerful and elegant

**Color:** intense garnet-red color

**Bouquet:** violet and rhubarb fragrance, developing over the years spicy notes of pepper and liquorice

**Taste:** warm, full, balanced with a long and persistent finish

**Served with:** red meat (roasted or grilled), game, cheese

**Serving temperature:** 18°C

**Awards:** Decanter Silver Medal in 2010, 2015, 2017, 2018 vintage, Bronze with 2012, 2014 vintage.

90 points on Wine Enthusiast with 2015 vintage

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