

BAROLO DOCG



COLOR: bright ruby red, with cardinal red reflections.

PERFUME: intense perfumes of mature fruits, blackberries and prunes.

TASTE: a very elegant and complex Barolo, gentle tannins with a fresh long finish.

VARIETY: 100% Nebbiolo

CULTIVATION AREA: Vineyards located in Verduno, land with a high vocation growing Nebbiolo grapes for Barolo. Exposure: South-West with an altitude of approx 300 meters above the sea, particularly soft calcareous clay and marls.

PRUNING METHOD: Guyot, 4500 vines per hectars

YIELD PER HECTARE: 5000/6000 Kg. obtained through cluster thinning

HARVEST TIME: First half of October, depends on the weather and course of the season, collection by hand.

VINIFICATION: Pressing, fermentation in temperature-controlled stainless steel tanks between 26° and 30° for about 10-12 days, until the fermentation finishes. After several rackings and process of malolactic fermentation, the wine is moved into oak containers for the ageing.

AGEING: The wine is aged for 18 months in oak large casks, and at least 6/8 months in bottles, left in horizontal position before the release.

LONGEVITY: Wine with a very good ageing potential, it develops slowly and constantly in the bottle.

SERVING TEMPERATURE: 16°/18°C

PAIRINGS: This great wine finds its natural pairing with the dishes of the Piedmontese tradition, braised beef, wild boar.