



Viticoltori dal 1914

BAROLO DOCG



PRODUCTION AREA: La Morra (CN)

SOIL: of medium texture, melted on the surface tending to calcareous

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot"

YIELD PER HECTAR: 78 quintals

AVERAGE AGE OF VINES: 15-20 years

GRAPES: 100% Nebbiolo

VINIFICATION AND AGING: Selection and harvesting of the grapes followed by a soft pressing. After 10 days of pumping over, we proceed with pressing. Before ageing in wood, storage in steel barrels. The aging in wood lasts for 24 months in Slavonian barrels.

COLOR: Ruby red with garnet reflections.

FRAGRANCE: Intense aroma reminiscent of cherry, violet and vanilla.

FLAVOR: Soft, slightly tannic with the sweet notes of ageing in wood.

ALCOHOL CONTENT: 14,5%

TOTAL ACIDITY: <5, gr./l

RESIDUAL SUGARS: 3 gr./l

PAIRINGS: Cold cuts and medium-aged cheeses. First courses based on truffles, red and white meats.

SERVICE TEMPERATURE: 18-20°C. We suggest to open the bottle at least two hours before the service.

AWARDS

2024 AIS VITAE > 3 VITI (ANNATA 2019)

2024 LUCA MARONI > 89 PUNTI (ANNATA 2019)

2023 AIS VITAE > 3 VITI (ANNATA 2018)

2023 LUCA MARONI > 89 PUNTI (ANNATA 2018)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.