



GRAPE: Nebbiolo, 100%

VINEYARD: Castelletto (Single Vineyards)

HARVEST: manual, with grapes selection in the vineyard.

TIME OF HARVEST: mid-October.

VINIFICATION: red, with skin soaking inside stainless steel vats.

VINIFICATION TIME: the must stays on contact with the skins for 25-30 days: during this time the alcoholic VINIFICATION gets fully complete, and the wine is then drawn off.

VINIFICATION TEMPERATURES: changeable, with highest peaks of 32 degrees centigrades.

CELLAR REFINING: The new wine is raked several times before transfer to large Slavonia oak casks where it is aged and refined for 28 months.

NOTES: the grapes used to make Barolo come from vineyards which are at least 25-30 years old.

To Classicists, Barolo has always been, and should always be, made the same way: produced from the native Nebbiolo grape (a thin-skinned, rather acidic and tannic red), Ruby red in color. Complex and full-bodied with intense aromas of dried roses, licorice, spice and truffles. Elegant with strong, yet balanced and silky tannins; long and persistent finish.

Food Pairings: Earthy foods such as stews, game, red meats and strong cheese.