



BAROLO docg



Grape Variety

100% Nebbiolo in its subvarieties of Michet, Lampia and Rosé

Area of production

Barolo is the most aristocratic of the red traditional wines of Piedmont. The vineyards of Nebbiolo for Barolo are cultivated in very restricted areas of the Langhe hills where the soil is particularly precious. The main towns include Barolo, Serralunga d'Alba, Castiglione Falletto, Monforte d'Alba and La Morra.

Harvest

From the 10th of October to the first 10 days of November



Vinification and Refinement

The vinification process consists of red wine making with long maceration on the skins for circa 15-20 days. Following the malolactic fermentation, the maturation takes place in the traditional Slavonian oak casks for up to 2 years and third year of ageing in the bottle.

Colour

Deep ruby-garnet red that turns brick red with age

Bouquet

Ethereal, intense, with notes of spices and dried fruits and offers great finesse to the nose and palate

Taste

Dry, full-bodied, imposing, elegant, austere but velvety



Accompaniments

Ideal for accompanying game, roasts and strong, matured cheeses. To be served at 18°-20° C, and decanted. Minimum ageing by law is three years.

Prova da safra 2009, no Encontro de Vinhos – Curitiba, em 09/11/2013.