



BAROLO D.O.C.G. DEL COMUNE DI BAROLO

Grape varietal: 100% Nebbiolo.

Location: municipality of Barolo; Castellero, Preda and Coste di Rose vineyards.

Soil: Saint Agata Fossil Marl; calcareous with silty clay loam composition.

Exposure: East / South – West.

Altitude: 250 - 270 m.a.s.l..

Slope: 30%.

Cultural notes: low guyot pruning system with planted density of 4500 vines per hectare. Organic farming.

Harvest period: first half of October; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; static fermentation in oak casks with indigenous yeasts; maceration for about 30 days, frequent basting of the skins.

Fining: 30 months in medium sized (15-30 hl) French oak barrels with the minimum amount of racking necessary. Bottle aged for at least 12 months.

Organoleptic characteristics:

COLOR: garnet red.

NOSE: full, pleasing and intense; ethereal, hints of ripe red fruit, dried rose and violet.

MOUTH: dry, balanced and velvety; elegant and persistent.

Food pairings: roasted and braised red meats, game, bourguignon, aged cheeses.

Serving suggestions: taste in large glasses which favor oxygenation and enhance the nose. Serve at 18 °C. Since it is a Barolo, it has been in the bottle for some time and light sediment can be present for which it is always advisable to decant.

Storing method: keep bottles horizontally in a dark and temperature consistent place.