

**BARALE Fratelli**  
**BAROLO (PIEMONTE)**  
 CASA FONDATA NEL 1870

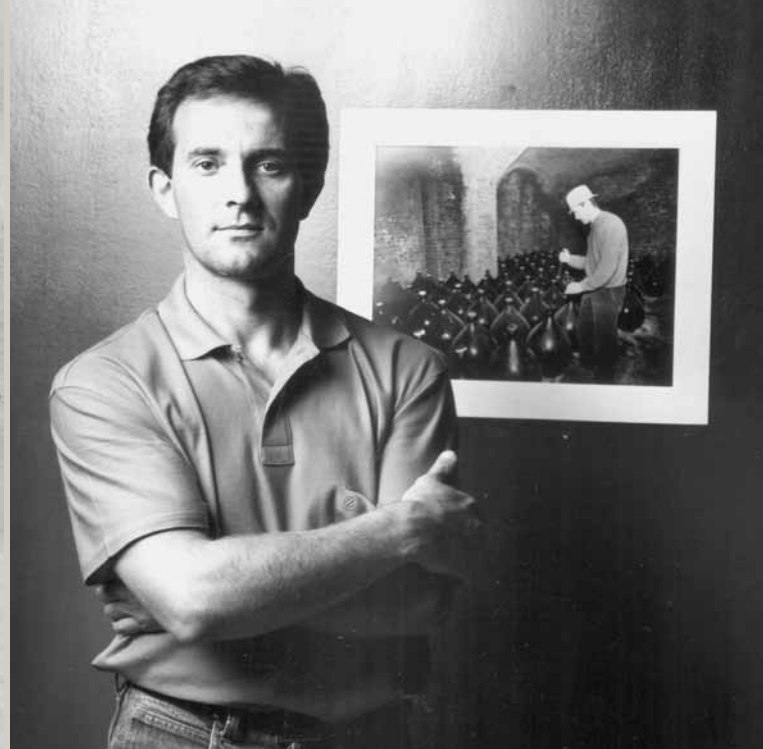


*Vigna Castellero, Barolo*



*Dedicated to our unique and unrepeatable territory, which gives us so much  
and for whose safety we will always fight. This is our Green Resistance.*





## *Founded in 1870*

### # HISTORY

The Azienda Agricola Barale traces its roots all the way back to 1870 when Barolo wine had just appeared on the scene in the Langhe, promoted by the Marchesi Falletti and Camillo Benso, Count of Cavour. Francesco Barale, great-grandfather of the current owner, was among the pioneers in the production of this blessed wine.

Today Sergio Barale and daughters Eleonora and Gloria carry on the centuries old family tradition. The nineteenth-century manor house in the historic center of Barolo is the administrative and commercial headquarters of the company. Nearby are the historic underground cellars, where new technologies have been introduced in accordance with traditional rules.

The vinification and aging processes adopted are aimed at producing balanced wines in which the characteristics of the grape variety and region of origin prevail.

*“It is in the subsoil, which emerged from the sea millions of years ago during the Miocene period, where the precious trace elements that make our wines unique in the world, even if there are many nuances of variation and uniqueness from hill to hill, are jealously guarded”*  
*Sergio Barale*





*Vigna Bussia, Monforte d'Alba*

## *Quality comes from the vineyards*

### # VINEYARDS

The vineyards are the inexhaustible source of the quality found in Barale wines. Over the course of the company's long history we have selected about 20 hectares, seeking out excellence for every wine produced. All the vineyards have been planted by choosing the most suitable sites to the needs of the various varieties and respecting the geological morphology of the hills.

The optimal vineyard positions lend a strong territorial identity to the wines we produce. Barolo is expressed in an elegant and ethereal way thanks to historic vineyards in the towns of Barolo, Castellero and Cannubi, while in the Bussia area in Monforte d'Alba more structure develops. Finesse and balance are found in Barolo Vedemmia, a result of the blending of vineyards from the Monrobiolo, Preda and Costa di Rose areas.

Because we believe in the harmony between viticulture and the environment, in 2013 we converted to organic farming. Spontaneous undergrowth of the rows, fertilizing with natural manure, manual weeding, and the exclusive use of copper and sulfur treatment products, are just some of the vineyard management practices carried out in order to safeguard the indigenous flora and fauna and keep the soil naturally fertile.







## *T*raditional wines

### # WINES

Boasting more than a century of history, the coat of arms is enriched by the numerous medals won at world exhibitions from the end of the 1800's.

The historic brand seals the continuity with tradition expressed most of all in the classic wines of the company. Barolo and Barbaresco come from the areas with the best exposure and most of the vines are on average thirty years old. In the historic Castellero vineyard there are original clones of Nebbiolo, such as Michet and Rosé, saved from extinction by mass selection. In the historic underground cellars, a delicate hand and time are the essential tools to maintain the quality of these wines.

*“Tannins are the fingerprint of Nebbiolo”*

- ***Barolo Castellero***
- ***Barolo Cannubi***
- ***Barolo Vendemmia***
- ***Barbaresco Serraboella***



## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: garnet red with orange hues.  
Nose: ethereal, mineral, hints of dried rose petals and violet.  
Mouth: dry, robust but soft, sapid and balanced.

### FOOD PAIRINGS

Roasted and braised meats, game, bourguignon, cheese.

### SERVING SUGGESTIONS

Drink 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.

# Castellero

## BAROLO DOCG

### GRAPE VARIETAL

100% Nebbiolo Sub-variety Michet, Rosè and Lampia.

### APPELLATION

Municipality of Barolo, Castellero vineyard; map page n. 7, parcel 151 p., 174, 175 p., 176, 177, 197, 328.

### SOIL

Saint Agatha fossil marne; calcareous with silty clay loam.

### EXPOSURE

South - West.

### ALTITUDE

350 meters above sea level

### CULTURAL NOTES

Vineyard planted in 1978 and in 1991.  
Extension: 4 hectares.

Low guyot pruning system with planted density of 3500 vines per hectare.

### HARVEST PERIOD

Second half of October; hand harvested with careful selection of the clusters.

### VINIFICATION

Soft crushing of the grapes with destemming. Fermentation and maceration in 50 hl oak casks for about 30 days, frequent basting of the skins at a controlled temperature of 30 °C.

### MATURATION AND FINING

3 years in medium sized (15-30hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.



## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: garnet red with orange hues.  
Nose: ethereal, mineral, hints of dried rose petals and violet.  
Mouth: dry, robust but velvety, sapid and balanced.

### FOOD PAIRINGS

Roasted and braised meats, game, bourguignon, cheese.

### SERVING SUGGESTIONS

Drink 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.

# *Cannubi*

## **BAROLO DOCG**

### GRAPE VARIETAL

100% Nebbiolo Sub-variety Michet, Rosè and Lampia.

### APPELLATION

Municipality of Barolo, Cannubi vineyard; Map page n. 7, parcel 14, 17.

### SOIL

Saint Agatha fossil marne; silty clay loam.

### EXPOSURE

South - West.

### ALTITUDE

320 meters above sea level

### CULTURAL NOTES

Vineyard planted in 1954;  
Extension: 0,5 hectares.  
Low guyot pruning system with planted density of 3500 vines per hectare.

### PERIODO DI RACCOLTA

Seconda metà di ottobre; vendemmia a mano con attenta selezione dei grappoli.

### VINIFICATION

Soft crushing of the grapes with destemming. Fermentation and maceration in 50 hl oak casks for a period of 25-30 days, frequent basting of the skins at a controlled temperature of 30 °C.

### MATURATION AND FINING

3 years in medium sized (15-30hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.



# Vendemmia

## BAROLO DOCG



### # CHARACTERISTICS

#### ORGANOLEPTIC CHARACTERISTICS

Color: garnet red with orange hues.  
Nose: ethereal, hints of dried rose petals and violet.  
Mouth: dry, full, balanced.

#### FOOD PAIRINGS

Roasted and braised meats, game, bourguignon, cheese.

#### SERVING SUGGESTIONS

Drink 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.

#### GRAPE VARIETAL

100% Nebbiolo.

#### APPELLATION

Municipality of Barolo, Costa di Rose, Preda and Monrobiolo vineyards; map page n. 6, parcel 132, 133, 135 p., 274 p., 279 p., 298, 299.

#### SOIL

Calcareous.

#### EXPOSURE

South - West.

#### ALTITUDE

320 meters above sea level

#### CULTURAL NOTES

Vineyard planted in 1978 and in 1991.  
Extension: 4 hectares.

Low guyot pruning system with planted density of 3500 vines per hectare.

#### HARVEST PERIOD

First half of October; hand harvested with careful selection of the clusters.

#### VINIFICATION

Soft crushing of the grapes with destemming. Fermentation and maceration in 50 hl oak casks for about 30 days, frequent basting of the skins at a controlled temperature of 30 °C.

#### MATURATION AND FINING

3 years in medium sized (15-30hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.



## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: garnet red with orange hues.  
Nose: ethereal, pleasing and intense, hints of English violet with fruity notes.  
Mouth: dry, full but velvety, sapid and balanced.

### FOOD PAIRINGS

Game, roasts, grilled and braised meats, cheese.

### SERVING SUGGESTIONS

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

### STORING METHOD

Store bottles horizontally in a dark and temperature consistent place.

*Serraboella*

**BARBARESCO DOCG**

### GRAPE VARIETAL

100% Nebbiolo.

### APPELLATION

Municipality of Neive, Serraboella vineyard; map page n. 18, parcel 47, 54, 660, 661, 665.

### SOIL

Calcareous, homogenous.

### EXPOSURE

South.

### ALTITUDE

320 meters above sea level

### CULTURAL NOTES

Vineyard planted in 1969.

Extension: 1 Hectare.

Low guyot pruning system with planted density of 3500 vines per hectare.

### HARVEST PERIOD

Second week of October; hand harvested with careful selection of the clusters.

### VINIFICATION

Soft crushing of the grapes with destemming. Fermentation and maceration in 50 hl oak casks for about 30 days, frequent basting of the skins at a controlled temperature of 30 °C.

### MATURATION AND FINING

2 years in medium sized (15-30hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.







## *S*ergio Barale's Selection

### # WINES

A deep connection to the Langhe and knowledge of the hills' memory have always guided Sergio to respect the region and its vines. Sergio Barale's Selection is evidence of this, fruit of his long research into the company's best vineyards.

The renowned Bussia zone was chosen for experimental planting of Nebbiolo CN142, with the ambition to produce a Barolo bringing together optimal soil quality with the best production characteristics of modern clones.

The Bussia Dolcetto d'Alba also comes from that zone; in this case, the vineyard lies on the cooler slope, with eastern exposure. The wine is produced from the rare "peduncolo rosso" varietal of Dolcetto, with low yields and high resistance.

The Castellero ridge was chosen for the late harvest for which Barbera d'Alba La Preda is now renowned. Ideal soil and climate conditions and very limited production characterize these wines, Sergio's homage to the land. Unique inspiration yielded the Metodo Classico Sullelanghe. From an old Pinot Noir vineyard in near-abandon the idea of creating a sparkling wine from this land, which speaks volumes about its multifaceted personality.

- ***Barolo Riserva Bussia***
- ***Dolcetto d'Alba Bussia***
- ***Barbera d'Alba La Preda***
- ***Sullelanghe***

*Bussia*

**BAROLO DOCG RISERVA**

GRAPE VARIETAL  
100% Nebbiolo CN142.

APPELLATION  
Municipality of Monforte d'Alba, Bussia  
vineyard Soprana; map page n. 3, parcel 90,  
100 p..

SOIL  
Calcareous, sandy loam.

EXPOSURE  
South - West.

ALTITUDE  
350 meters above sea level

CULTURAL NOTES  
Vineyard planted in 1971 and 1983.  
Extension: 1 hectare.  
Low guyot pruning system with planted  
density of 3500 vines per hectare.

HARVEST PERIOD  
Second half of October; hand harvested with  
careful selection of the clusters.

VINIFICATION  
Soft crushing of the grapes with de-  
stemming. Fermentation and maceration in  
50 hl oak casks for a period of 25-30 days,  
frequent basting of the skins at a controlled  
temperature of 30 °C.

MATURATION AND FINING  
3 years in medium sized (15-30hl) French  
oak barrels with the minimum amount of  
racking necessary. Further maturation for 2  
years in demijohns for the Reserve selection.  
No filtration or chemical stabilization before  
bottling. Bottle aged for at least 12 months.



**# CHARACTERISTICS**

**ORGANOLEPTIC CHARACTERISTICS**  
Color: ruby red with orange hues.  
Nose: ethereal, big, hints of dried rose  
petal and violet. As it ages it acquires  
spicy notes and a complex "goudron".  
Mouth: dry, full, austere, velvety and  
balanced.

**FOOD PAIRINGS**  
Roasted and braised red meat, game,  
bourguignon, cheese.

**SERVING SUGGESTIONS**  
Drink 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.

*La preda*

**BARBERA D'ALBA DOC**

**GRAPE VARIETAL**  
100% Barbera.

**APPELLATION**  
Municipality of Barolo, map page n. 7,  
parcel 18, 151 p., 175 p..

**SOIL**  
Saint Agatha fossil marne; calcareous silty  
clay loam.

**EXPOSURE**  
South - West.

**ALTITUDE**  
380 meters above sea level

**CULTURAL NOTES**  
Vineyard planted in 1994  
Extension: 0,5 hectares  
Low guyot pruning system with planted  
density of 5000 vines per hectare.

**HARVEST PERIOD**  
Second half of October; hand harvested with  
careful selection of the clusters.

**VINIFICATION**  
Soft crushing of the grapes with de-  
stemming. Fermentation and maceration in  
50 hl oak casks for 8 days, frequent basting  
of the skins at a controlled temperature of  
26 °C.

**MATURATION AND FINING**  
12 months in 500 l. tonneaux . No filtration  
or chemical stabilization before bottling.  
Bottle aged for at least 6 months.



**# CHARACTERISTICS**

**ORGANOLEPTIC CHARACTERISTICS**

Color: ruby red.  
Nose: fruity, intense, fragrant notes of  
small red berries and cherries under  
spirits.  
Mouth: full bodied, crisp, balanced.

**FOOD PAIRINGS**

Roasts, red meat, boiled meat, game.

**SERVING SUGGESTIONS**

Drink in large glasses which favor  
oxygenation and enhance the nose.  
Serve at 16-18 °C.





## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: ruby red tending towards violet.  
Nose: vinous and intense but delicate.  
Mouth: dry, full bodied, slightly bitter, hints of almond.

### FOOD PAIRINGS

Appetizers, first courses and mixed grills.

### SERVING SUGGESTIONS

Drink in large glasses which favor oxygenation and enhance the nose.  
Serve at 16 °C.

# Bussia

## **DOLCETTO D'ALBA DOC**

### GRAPE VARIETAL

100% Dolcetto.

### APPELLATION

Municipality of Monforte d'Alba, map page n. 3, particella 100.

### SOIL

Saint Agatha fossil marne; calcareous silty clay loam.

### EXPOSURE

South - East.

### ALTITUDE

350 meters above sea level

### CULTURAL NOTES

Vineyard planted in 1971.

Extension: 1 hectare.

Low guyot pruning system with planted density of 5000 vines per hectare.

### HARVEST PERIOD

Middle of September; hand harvested with careful selection of the clusters.

### VINIFICATION

Soft crushing of the grapes with destemming. Fermentation and maceration in steel tanks for 8 days, frequent basting of the skins at a controlled temperature of 25 °C.

### MATURATION AND FINING

6 months in medium sized oak barrels. No filtration or chemical stabilization before bottling.

# Sullelanghe

**GRAPE VARIETAL**  
Pinot Nero and Chardonnay.

**APPELLATION**  
Municipality of Barolo, Castellero vineyard.

**SOIL**  
Saint Agatha fossil marne; calcareous silty clay loam.

**EXPOSURE**  
South - West.

**ALTITUDE**  
300 meters above sea level

**CULTURAL NOTES**  
Vineyard planted in 1982. High spurred cordon pruned with plant density of 4500 vines per hectare.

**HARVEST PERIOD**  
First week of September; hand harvested with careful selection of the clusters.

**VINIFICATION**  
Soft crushing of the grapes with de-stemming followed by must fermentation in stainless steel temperature controlled tanks for 30-40 days at 16 °C. Cold stabilized, the wine matures for 10 / 11 months in temperature controlled stainless steel tanks.

**SECONDARY FERMENTATION IN BOTTLE**  
Bottling in the autumn by adding must of Chardonnay grapes from the new vintage to start the fermentation in bottle.

**MATURATION AND FINING**  
The bottles are positioned in the antique underground cellars at a consistent temperature. Aging on the yeasts for a minimum of 24 months before disgorging. Remuage done by hand on classic pupitres/champagne riddling racks. Disgorgement in small quantities.

**DOSING SYRUP**  
15 ml per bottle using only the same wine.



## # CHARACTERISTICS

**ORGANOLEPTIC CHARACTERISTICS**  
Color: brilliant, pale with bright golden hues.  
Perlage: abundant, fine and persistent.  
Nose: fresh, intense, characteristic of the grape with hints of acacia flower and mineral notes of the Langa terroir.  
Mouth: dry, full, sapid, persistent.

**FOOD PAIRINGS**  
First courses, crustaceans, oysters, fish dishes.

**SERVING SUGGESTIONS**  
Serve in flutes in order to best appreciate the perlage.  
Serve at 6-8 °C.





# *A*lbeisa Selection

## # WINES

The warm hues of autumn in Langa represent the variety of colors, scents and flavors that characterize the wines of this selection. In the cellar, these different characteristics are highlighted by learning the art of making wine while respecting the characteristics of each specific grape variety.

Nebbiolo, Barbera, Dolcetto, Arneis, Chardonnay and Moscato are above all fruits that must be tasted in order to understand the uniqueness of the wines produced and the best way to enhance it.

- *Langhe Nebbiolo*
- *Barbera d'Alba Castellero*
- *Dolcetto d'Alba Costa di Rose*
- *Langhe Chardonnay*
- *Langhe Arneis*
- *Moscato d'Asti Aie Sottane*



## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: ruby red, acquires garnet red hues as it ages.

Nose: soft and delicate, hints of raspberry and violet.

Mouth: dry, full bodied, appropriately tannic while young, velvety, balanced.

### FOOD PAIRINGS

Risotto, lightly fried foods, fondue, poultry, roasts and game.

### SERVING SUGGESTIONS

Drink in large glasses which favor oxygenation and enhance the nose. Serve at 16-18 °C.

### STORING METHOD

Keep bottles horizontally in a dark and temperature consistent place.

# Langhe

## DOC NEBBIOLO

### GRAPE VARIETAL

100% Nebbiolo.

### APPELLATION

Municipality of Monforte d'Alba, San Giovanni vineyard.

### SOIL

Calcareous, sandy loam.

### EXPOSURE

South - East.

### ALTITUDE

350 meters above sea level

### CULTURAL NOTES

Vineyard planted in 1975.

Extension: 2 hectares

Low guyot pruning system with planted density of 3500 vines per hectare.

### HARVEST PERIOD

First half of October; hand harvested with careful selection of the clusters.

### VINIFICATION

Soft crushing of the grapes with destemming. Fermentation and maceration in 50hl oak casks for a period of 10 days, frequent basting of the skins at a controlled temperature of 25 °C.

### MATURATION AND FINING

1 year in medium sized (15-30hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 6 months.

*Castellero*

**BARBERA D'ALBA DOC**

**GRAPE VARIETAL**

100% Barbera.

**APPELLATION**

Municipality of Barolo, Castellero and Preda vineyards.

**SOIL**

Saint Agatha fossil marne; silty clay loam.

**EXPOSURE**

South - West.

**ALTITUDE**

350 meters above sea level

**CULTURAL NOTES**

Vineyard planted in 1991

Extension: 2 hectares

Low guyot pruning system with planted density of 5000 vines per hectare.

**HARVEST PERIOD**

First half of October; hand harvested with careful selection of the clusters.

**VINIFICATION**

Soft crushing of the grapes with destemming. Fermentation and maceration in steel tanks for 8 days, frequent basting of the skins at a controlled temperature of 26 °C.

**MATURATION AND FINING**

12 months in 500 l. tonneaux

Bottle aging for at least 6 months.



**# CHARACTERISTICS**

**ORGANOLEPTIC CHARACTERISTICS**

Color: Ruby red.

Nose: fruity, vinous and intense.

Mouth: full bodied, crisp, balanced.

**FOOD PAIRINGS**

Roasts, red meat, boiled meats, game.

**SERVING SUGGESTIONS**

Drink in large glasses which favor oxygenation and enhance the nose.

Serve at 16-18 °C.



## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: ruby red tending towards violet.  
Nose: vinous and intense, but delicate.  
Mouth: dry, full bodied, slightly bitter, hints of almond.

### FOOD PAIRINGS

Appetizers, first courses and mixed grilled meats.

### SERVING SUGGESTIONS

Drink in large glasses which favor oxygenation and enhance the nose.  
Serve at 16-18 °C.

# *Costa di rose*

## **DOLCETTO D'ALBA DOC**

### GRAPE VARIETAL

100% Dolcetto.

### SOIL

Calcareous, sandy loam.

### EXPOSURE

East.

### ALTITUDE

320 meters above sea level

### CULTURAL NOTES

Vineyard planted in 1991.

Extension: 2 hectares.

Low guyot pruning system with planted density of 5000 vines per hectare.

### HARVEST PERIOD

First half of September; hand harvested with careful selection of the clusters.

### VINIFICATION

Soft pressing of the grapes with destemming. Fermentation and maceration in steel tanks for 8 days, frequent basting of the skins at a controlled temperature of 25 °C.

### MATURATION AND FINING

Brief maturation in medium sized oak barrels (15-30hl) in order to promote malolactic fermentation.





## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: pale with golden reflections.  
Nose: intense, characteristic of the grape with strong acacia flower scents.  
Mouth: crisp, full, sapid and persistent.

### FOOD PAIRINGS

Appetizers, poultry and fish dishes, perfect as an aperitif.

### SERVING SUGGESTIONS

Serve at 8-10 °C.

# Langhe

## DOC CHARDONNAY

### GRAPE VARIETAL

100% Chardonnay.

### APPELLATION

Municipality of Monforte d'Alba, Bussia vineyard, map page n. 3, parcel 89 p., 91 p., 92 p., 93 p., 94 p., 95.

### SOIL

Saint Agatha fossil marne, calcareous.

### EXPOSURE

South - West.

### ALTITUDE

300 meters above sea level

### CULTURAL NOTES

Vineyard planted in 1982  
Extension: 2 hectares  
High spurred cordon pruned with plant density of 4500 vines per hectare.

### HARVEST PERIOD

First half of September; hand harvested with careful selection of the clusters.

### VINIFICATION

Soft crushing of the grapes with destemming. Fermentation in stainless steel tanks for about 30 days at a controlled temperature of 16 °C.

### MATURATION AND FINING

Bottling after a brief maturation in stainless steel tanks with frequent stirring.



## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: pale with greenish hues.  
Nose: intense, crisp with hints of white  
fleshed fruit.  
Mouth: full and enveloping.

### FOOD PAIRINGS

Appetizers, poultry and fish dishes,  
perfect as an aperitif.

### SERVING SUGGESTIONS

Serve at 8-10 °C.

# Langhe

## DOC ARNEIS

GRAPE VARIETAL  
100% Arneis.

APELLATION  
Municipality of Castellinaldo.

SOIL  
Calcareous.

EXPOSURE  
South - East.

ALTITUDE  
300 meters above sea level

CULTURAL NOTES  
Exposure: 1 hectare  
Low guyot pruning system with planted  
density of 5000 vines per hectare.

HARVEST PERIOD  
First half of September; hand harvested with  
careful selection of the clusters.

VINIFICATION  
Soft crushing of the grapes with de-  
stemming. Fermentation in stainless steel  
tanks for about 30 days at a controlled  
temperature of 16 °C.

MATURATION AND FINING  
Bottled after a brief maturation in stainless  
steel tanks with frequent stirring.

# *Aie sottane*

## **MOSCATO D'ASTI DOCG**

**GRAPE VARIETAL**  
100% Moscato bianco.

**APPELLATION**  
Municipality of Santo Stefano Belbo.

**SOIL**  
Calcareous, sandy.

**EXPOSURE**  
South - East.

**ALTITUDE**  
320 meters above sea level

**CULTURAL NOTES**  
Extension:  
Low guyot pruning system with planted density of 4500 vines per hectare.

**HARVEST PERIOD**  
First half of September; hand harvested with careful selection of the clusters.

**VINIFICATION**  
Soft crushing of the grapes with destemming. Fermentation in stainless steel tanks for about 7 days at a controlled temperature of 15 °C until reaching an alcohol content of 5,5%.

Bottling in December.



### # CHARACTERISTICS

#### **ORGANOLEPTIC CHARACTERISTICS**

Color: brilliant, pale yellow.  
Perlage: abundant, persistent.  
Nose: intense, grape and citrus aromas, sharp hints of sage.  
Mouth: sweet, rich, creamy.

#### **FOOD PAIRINGS**

Fruit, sweet, especially panettone and hazelnut cake.

#### **SERVING SUGGESTIONS**

Serve at 6-8° C.







# *Barolo Chinato*

## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: brick red tending towards orange.  
Nose: spicy and intense with cinnamon and rhubarb notes.  
Mouth: well balanced between the bitterness of China Calissaya and the sweetness of the sugar. Dry finish and slightly tannic, similar to an aged Barolo.

### FOOD PAIRINGS

Perfect as an after dinner drink.  
Excellent paired with bitter dark chocolate and biscuits.

### SERVING SUGGESTION

Serve at 16-18 °C.

## AROMATIC WINE

### GRAPE VARIETAL

100% Nebbiolo.

### APELLATION

Municipality of Barolo, Castellero area.

### PRODUCTION

Made with Barolo D.O.C.G. Castellero aged for at least 10 years.

According to the original recipe the wine is aromatized with a natural infusion of China Calissaja bark, Rhubarb root, Gentian and other aromatic herbs.

Fortified with alcohol in order to reach an alcohol content of 17%, it rests for at least a year in 700 l oak barrels before bottling.



## # CHARACTERISTICS

### ORGANOLEPTIC CHARACTERISTICS

Color: golden yellow with amber hues.  
Nose: intense, characteristic of distilled Nebbiolo.  
Mouth: soft and persistent.

### FOOD PAIRINGS

Perfect at the end of a meal due to its digestive properties.

### SERVING SUGGESTION

Serve at 14 °C.

## INGREDIENTS

Fermented Nebbiolo pomace for Barolo from the Castellero vineyard.

## DISTILLATION

The pomace is distilled with traditional discontinuous steam alembics.

## MATURATION AND FINING

12 months in 500 l. tonneaux

# *Grappa di Barolo*

*Notes*

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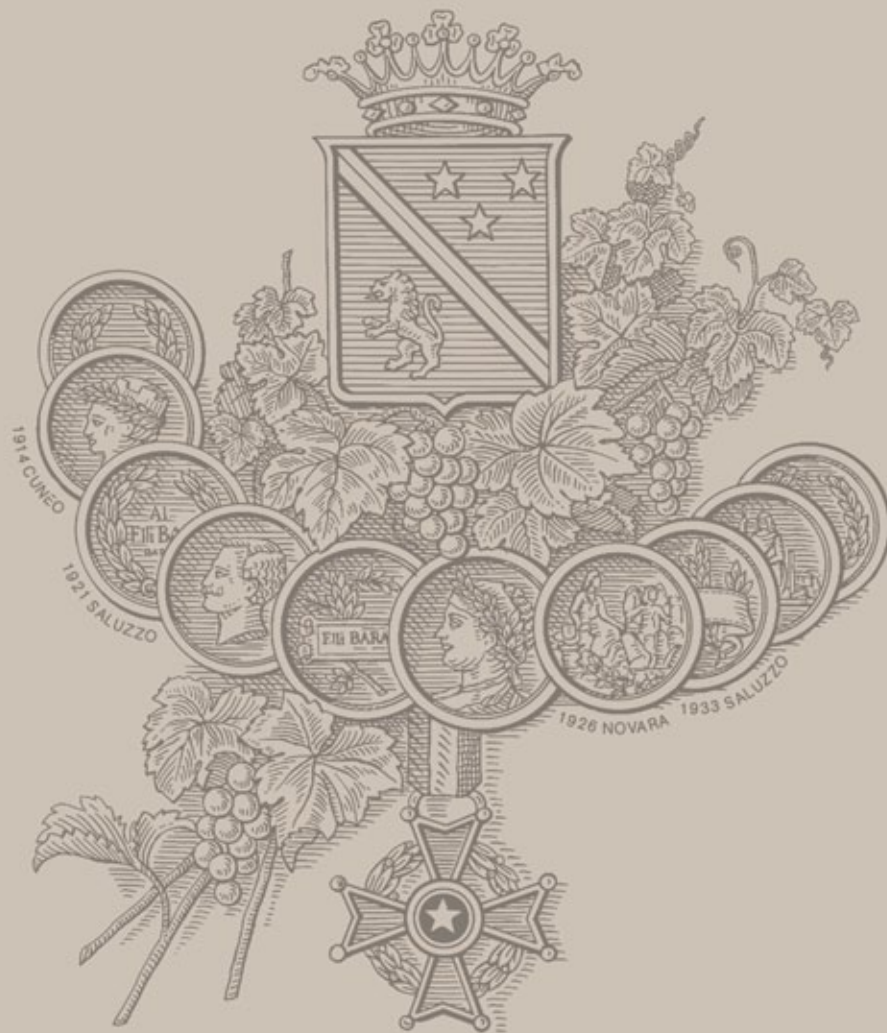
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