



Barolo DOCG

GRAPE VARIETIES

Nebbiolo (Vineyard St. Giacomo La Morra d'Alba)

WINEMAKING

Light destemming of the bunches to preserve the grapes' skin integrity, fermentation and pumping over for 8-12 days, short rest of the mass to properly separate the liquid from the cap (skins), then separation and soft pressing of the skins. From November till late February-beginning of March the wine rest in TC stainless steel tanks. Malolactic fermentation goes on until the wine gets dry, then the wine is moved to another tank to clean out the sedimentation until it becomes limpid. Subsequently it goes into oak for 4 years. After the ageing time the mass is rebuilt into TC stainless steel tanks, no filtration and then bottling.

AGEING

4 years in Allier French oak tonneaux (50% new - 50% second passage) plus big barrels; good for 10-15 years.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Very classic Barolo with tannins, evident hints of leather and tabacco, complimented by ageing.

GASTRONOMY

It's excellent with red meats, game, pork, lamb/goat, cheese, boiled meats, braised dishes with truffles.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013