



BAROLO

DOCG

Grape varieties

Nebbiolo 100%

Production technique

Born from a careful selection that began in our best vineyards and continued meticulously and without compromise in the cellar, with the clear aim of reaching and satisfying the most passionate consumers.

The grapes are harvested between 5 and 20 October and the must ferments for approximately 14 days, at 28°C. The wine matures for 24 months in Slavonian oak barrels, 6 months in steel and refines for at least 10 months in the bottle.

Organoleptic characteristics

Intense garnet red colour, very broad bouquet, characterized by notes of ripe fruit, spices and sweet tobacco, followed by liquorice and pleasant mentholated hints; in the mouth it is rich and enveloping, the tannic sensation is pleasant and well balanced.

Winemaker's recommendations

Excellent with roasted, spit-roasted, grilled red meats and all mature cheeses.

Serve at 14°/16°C.