



## BAROLO ASCHERI

Serralunga d'Alba DOCG

### Grape varieties

Nebbiolo 100%

### Production technique

A modern, elegant and powerful Barolo. The must ferments for 18 days at 30°C. The grape harvest takes place in the first 8 days of October, the must ferments for approximately 18 days, at 30°C. Maturation takes place in Slavonian oak barrels (40% new) for 24 months and refines for at least 10 months in the bottle.

### Organoleptic characteristics

Intense garnet red colour, broad and composite bouquet of ripe fruit, candied fruit, tobacco and sweet spices. Harmonious, with excellent structure, with elegant and perfectly integrated tannins. Refined and powerful wine at the same time.

### Winemaker's recommendations

Excellent with roasted, spit-roasted, grilled red meats and all mature cheeses. Serve at 14/16°C.