



## BAROLO PISPAPOLA

La Morra – Rivalta DOCG

### Grape varieties

Nebbiolo 100%

### Production technique

A stylish and avant-garde Barolo. The grapes are harvested in the first 15 days of October, the must ferments for approximately 12 days, at 28°C. Maturation takes place in Slavonian oak barrels (50% new) for 24 months and refines for at least 10 months in the bottle.

### Organoleptic characteristics

Intense garnet red colour, ethereal and elegant bouquet with notes of violet, ripe fruit and sweet spices, rounded, harmonious, with excellent persistence and velvety. Austere wine, but harmonious and pleasant at the same time.

### Winemaker's recommendations

Excellent with roasted, spit-roasted, grilled red meats and game, especially furry ones.

Serve at 14/16°C.