



BAROLO SORANO

La Morra – Rivalta DOCG

Grape varieties

Nebbiolo 100%

Production technique

A classic Barolo. The grapes are harvested in the first 15 days of October, the must ferments for 15 days at 30°C and then 60% is macerated with the submerged cap technique. Maturation takes place in Slavonian oak barrels (15% new) for 28 months and refines for at least 10 months in the bottle.

Organoleptic characteristics

Garnet red colour, ethereal bouquet of intense tar, with hints of dried flowers, undergrowth, leather, truffles and sweet spices. Rich on the palate, balanced and equipped with ripe tannins, which give the wine harmony, great distinction and intensity. A wine of notable class, austere, with exceptional richness and typicality.

Winemaker's recommendations

Spit-roasted and grilled red meats, game, white and red meat dishes, from the great cuisine with white and brown sauces. Serve at 14/16°C.