



BAROLO

DOCG

Production area: La Morra, Barolo

Grapes: Nebbiolo 100%

Exposure: south-west

Altitude: 450 m above sea level

Type of soil: mixed chalky clay A

average age of the vines: 30 years

Yield per hectare: 7000 kg

Harvest: early October

Fermentation tank: stainless steel at temperature controlled

Fermentation temperature: 28°C / 82°F

Duration of the fermentation: 12-15 days with frequent pumping over

Skin contact: 30 days

Tank of aging: 25 hL barrel of Slavonian oak

Duration of Aging: 24 months in wood and 6 in bottle minimum

Serving temperature: 16°C / 61°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 10/15 years

Tasting Impression: Dry with silky tannin, full bodied

Meal Coupling: Cheese, meat like brasato

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