

## Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



### In the Vineyard

**Variety**  
Nebbiolo

**Exposure**  
South, southwest

**Altitude**  
250-350 m above s-l

**Soil**  
Clayey-sandy marl (Monforte d'Alba) - compact blue marl (La Morra)

**Conduction of the vineyard**  
Guyot

**Age of the vineyard**  
20-40 years

**Density of the strains**  
4.500 plants/ha

**Yield per hectare**  
8 t/ha

**Harvest period**  
October



### In the Cellar

**Winemaking**  
Small stainless steel tanks with a temperature ranging between 25°C and 27°C; the maceration times exceed 10 days of duration

**Aging**  
The wine ages for at least 38 months, of which at least 18 are spent in wooden barrels

**Alcohol content**  
14%

**Minimum acidity**  
4,5 g/l



### On the Table

**Tasting notes**  
Full and intense garnet colour. The aromas are attributable to red fruits, violets and pinks. Possible hints of toasted notes, cocoa and sometimes chocolate. In the mouth we find some of the fruity aromas with sweet hints of cherry in spirit

**Service temperature**  
18°C

**Recommended pairing**  
Particularly sought after meat main courses, with truffle-flavoured dishes. At the end of a meal, it can accompany dry pastries. Given its body and intensity, Barolo can be safely sipped away from meals, like a real meditation wine



PRODUTTORI  
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