



BAROLO DOCG

GRAPE VARIETIES:	nebbiolo
GROWING LOCATION:	vineyards located throughout the growing area of Barolo, which covers eleven villages south of Alba
VINEYARD POSITION AND ALTITUDE:	medium-high hillsides' vineyards (300-400m asl) with various exposures (except for the north)
SOIL:	Miocene-Helvetian and Tortonian origin soil, which is characteristically packed with limestone and marl
VINE-TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.500 plants/ha
GRAPE HARVEST:	first/second ten-days of October
ALCOHOL CONTENT:	13,5% vol
SERVING TEMPERATURE:	18° C
BOTTLE SIZE AVAILABLE (LT):	0,375 - 0,75 - 1,5

TECHNICAL PROFILE

Vinification: the fermentation is traditional, carried out for an average of 8-10 days in stainless steel vats at a controlled temperature (30-31°C) with a floating cap and frequent pumping over of the must. The must is then left on the skins for several days to optimize the extraction of the polyphenolic substances and to help the malolactic fermentation get underway.

Ageing: at least two years in large casks made of oak (from Slavonia and mid-France), followed by no less than twelve months in the bottle.

TASTING NOTES

The results of lengthy ageing, above-all on account of their natural qualities, these robust, well-bodied wines are packed with structure and are well capable of withstanding the test of time. Barolo has an attractive ruby-red colour with garnet highlights which become orange with the passing of time. Its bouquet is clean, full and intense, with the wine's typical traces of withered flowers, dry leaves and underbrush.

PAIRINGS

Ideal with rich red meats, varying according to the wine and vintage, and medium and mature cheeses, they are also perfect after-dinner wines.