



BAROLO

Denomination: Denominazione di Origine Controllata e Garantita

Pruning: Guyot

Varietal: Nebbiolo 100%

Harvest period: manual harvesting with sorting the second week of October.

Yield per hectare: 8000 Kg/Ha max. by law

Vinification: 18 - 24 days floating cap and 4 - 6 daily pumpings

Maturation: Matures slowly in barrels of 30-33 HI for 24 months

Sensory characteristics:

Ruby red color, intense, with hints of orange more intense with aging. The bouquet is full and warm with hints of pink violets, truffles and tobacco. The taste is dry, but balanced, full and velvety.

Pairings: it is a wine that is well suited to red meat roasts, stews, hard cheeses and cured.



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