



GIORGIO CARNEVALE I VINI DE LA ROCCHETTA

BAROLO.

Grape: nebbiolo.

Origin: Vineyards situated in Barolo, Monforte, Serralunga.

Organoleptic qualities: Garnet red colour.

Ethereal bouquet with hints of rose, spices, wood; dry, slightly tannic flavour.

Gastronomics couplings: Red meat main courses, game, mature cheeses.

Servizio: 18 °C opening the bottle 30-60 minutes beforehand depending on the age of wine.

 **Chiudi**

