

## BAROLO DOCG

**Grape varietal:** Nebbiolo.  
**Productions area:** Castiglione Falletto.  
**Hectars:** 0,3  
**Altitude:** 200 m.s.l.m.  
**Slope exposure:** sud.  
**Year of vine planting:** 1998.  
**Method of cultivation:** Guyot.  
**Average yield:** 60 q.li/ha.  
**Alcoholic content:** 14,50 % vol.

**Vinification:** Great importance of the work in vineyard with manual selection of the grapes and in the winery. Crushing, fermentation and maceration in stainless steel tank for about 30 days at a controlled temperature of 28-29 ° C. Following malolactic fermentation in December . Aged in 225 liter French oak barrels for a duration of 24 months. The bottling takes place a beautiful estate and is followed by a further period of aging in the bottle, before the commercialization, of eighteen months.

**Wine characteristics:** Garnet red color, intense aroma of ripe fruit. Dry taste, good body, soft tannins.  
Serve as a room temperature. Best served with red meat and game.

