



# BAROLO



VARIETALS	100% Nebbiolo
VINEYARD ALTITUDE	200m (approx 650ft) above sea level. Southern exposure. Guyot
AVERAGE VINE AGE	22 years
MICROCLIMATE	A temperature that is never excessive in the summer not too cold during the winter. Light but constant ventilation. Southern orientation.
VINIFICATION	Crushing, fermentation and maceration in stainless steel tank for about 30 days at a controlled temperature of 28-29 C
AGEING METHOD	30 months in French tonneaux and 1 year in the bottle.
ALCOHOL CONTENT	15%
TOTAL ACIDITY	5-5.5g/L
SERVING TEMPERATURE	18-20 C/65-68 F

#### TASTING NOTES

Intense fruity and wooden bouquet, becomes pleasantly fragrant and ethereal during maturity.

#### RECOMMENDED PAIRINGS

It pairs superbly with roast meats, braised beef, game and aged cheeses.

