



# BAROLO DOCG



VARIETALS	100% NEBBIOLO
VINEYARD ALTITUDE	200M (APPROX 650 FT) ASL
PLANTING SYSTEM	GUYOT
MICROCLIMATE	A MODERATE CONTINENTAL CLIMATE WITH A WIDE DIURNAL RANGE AND SOUTH FACING SLOPES.
VINIFICATION	CRUSHING, FERMENTATION AND MACERATION IN STAINLESS STEEL TANK FOR ABOUT 30 DAYS AT A CONTROLLED TEMPERATURE OF 28-29° C.
AGING METHOD	30 MONTHS IN FRENCH TONNEAUX AND ONE 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

PAIRS SUPERBLY WITH TYPICAL HEARTY DISHES LIKE MUSHROOM SOUP, PASTA WITH MEAT SAUCES AND GRILLED MEATS.

