

BAROLO

The result of the union of several small vineyards, with a historical vocation, it encapsulates all the different nuances of a soil with a composition that is hard to replicate.

Appellation: Denominazione di Origine Controllata e Garantita.

Vine training system: Gujot.

Grape variety: 100% Nebbiolo

Soil composition and exposure: Calcareous, clayey soil. South-easterly exposure.

Altitude: Approx. 250 to 280 metres above sea level.

Harvesting: The grapes are hand-picked and selected in the second week of October.

Yield per hectare: 8,000 Kg/Ha max. by law.

Yield in wine: 56 Hl/Ha

Vinification: 18-24 days with floating cap, pumped over 4-6 times a day.

Ageing: The wine ages slowly in 30-33 hectolitre barrels for 24 months.

Storage: 20 to 25 years in the dark and at a temperature of 13-15 C° to allow the tannins to mature perfectly, depending on the vintage.

Sensory profile:

COLOUR: Deep ruby red, with orange highlights that grow in intensity with age.

BOUQUET: Expansive and warm, with scents of rose, violet, truffle and tobacco.

PALATE: Dry, but harmonious, full and velvety.

Pairings: It lends itself well to roast and braised red meats, and hard, mature cheeses.