Barolo 2017

Controlled designation of origin guaranteed

- **Name:** Barolo
- **Type**: full bodied red wine; excellent for ageing
- **Location and geographical exposure:** in the township of Serralunga and in the township of Novello. The terrain has South/East exposure
- **Soil:** Clay - limestone
- **Variety:** 100% Nebbiolo
- **Yield/hectare:** 7000 Kg of grapes
- **Training system:** Guyot with fruit bearing canes of 8-10 buds
- **Harvest time:** middle of October. Harvested by hand into 20 Kg-capacity plastic perforated boxes
- **Vinification method:** crushing with de-stemming, about 40 days maceration submerged cap technique. Alcoholic fermentation in steel vats
- **Ageing:** about 24 months in slavonian oak barrels
- **Color:** Deep and intense, ruby red
- **Nose:** intense, rich with hints of black fruit, blackberry and spices
- **Taste:** intense, dry, full bodied with character with a long and persistent finish. Very elegant
- **Best with:** It pairs with hunting game, roasts, mature cheeses.
- **Serve at:** 16° - 18° C
- **Storage and duration:** over 15 years with horizontal lay down
- **Bottle sizes:** 0,75 lt

