

BAROLO CAMILLA

Deneminazione di Origine Controllata e Garantita

Our Barolo Camilla is the expression of the vineyards that our family have been farming for generations in different villages of the Langa. The Nebbiolo grapes are carefully blended to produce an elegant and refined Barolo. This wine represents the harmony and the balance of a traditional Barolo. The aromas are ample and floral with nuances of spices. The palate is gentle with fine tannins balanced with the typical structure, which can be appreciated in youth for those who love the energy of Barolo that reaches its best expression with a few years of bottle age.

GRAPE VARIETY

Nebbiolo 100%

VINEYARDS

Located in the municipality of Grinzane Cavour, MGA Raviole e Borzone; in the municipality of La Morra, MGA Roere di Santa Maria; in the municipality of Roddi - MGA Bricco Ambrogio and in the municipality of Serralunga d'Alba – MGA Badarina.

EXPOSURE

South/South-East/South-West

ALTITUDE

Between 250 m.a.s.l. and 450 m.a.s.l.

Soil compositions: Marne di Sant'Agata Fossili - high presence of clay, little sand and medium quantity of limestone and Formazione di Lequio - rich in limestone, good presence of clay and layers of sandstone (sand cemented with limestone).

Grapes are harvested by hand in plastic crates between the end of September and mid-October.

WINEMAKING

Fermentation takes place in temperature-controlled tanks and is combined with long skin-contact maceration which last 20-30 days, sometimes with submerged cap management.

24-30 months in Slavonian oak big barrels and French oak tonneaux

FOOD PAIRING

Rich dishes such as mains with meat, game, stew and matured cheese.

SERVING TEMPERATURE

16-18 °C.











