



BAROLO DOCG

APPELLATION: Barolo DOCG;

GRAPE VARIETY: 100% Nebbiolo;

PLACE OF ORIGIN:

Monforte d'Alba;

EXPOSURE AND ALTITUDE:

South – South-Westt; 300m a.s.l. ;

SOIL: mainly limestones and sand;

GROVING APPROACH: guyot;

YELD PER HA: 35q / ha;

FERMENTATION: stainless steel;

ALCOHOL: 14,5%;

BOTTLES PRODUCED PER YEAR:

4000 bottles approx;

AGE OF THE VINES: 30 years of age approx;

HARVEST TIME: October;

AGING: from 19 to 22 months in big barrels of different capacity;

TASTING NOTES: Barolo has always been known for its firm tannins and strong flavors; great wine for aging and ideal for meals with intense dishes like pasta with ragu sauce, beef and cheeses.



BAROLO
DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

