



## Barolo DOCG

### **PRODUCTION AREA**

Cuneo Province, Piemonte

### **GRAPE VARIETY**

Nebbiolo

### **WINE PRODUCTION**

The maceration is carried out in thermo-conditioned tanks of stainless steel with automatic replacement of systems, for about 10 days. The refinement of the product is in 300 liter oak barrels for 24 months. Aged in bottle for at least 10 months prior to release.

### **ANALYTICAL DETAILS**

Total acidity : 5,30 g/l

Alcoholic degree: 14,00%

### **ORGANOLEPTIC NOTES**

A great velvety wine, delicately scented with hints of pink and purple, of great aromatic complexity. Color garnet-red, with orange highlights.

It can be appreciated after a few months after bottling, but will continue to improve and develop its elegance for 10 - 15 years.

Serving temperature: 18-20 °C

