



ROMANTIC WINES OF PIEDMONT

Barolo





WORLD WINE AWARDS 2016 GOLD MEDAL



Expressive, classic perfumed nose of wild cherries, prunes, rose petals, cracked pepper AND FENNEL TOPS. SOFT, RIPE PALATE WITH YOUTHFUL FRUIT FURTHER ILLUMINATED BY CRISP ACIDITY.

Grape variety: 100% Nebbiolo in its Michet, Lampia and Rosè sub-varieties.

Vine-Training system and density: Guyot, 5000 vines per hectare.

Altitude: 350 m above sea level.

Harvest time: manual in the second half of October.

Winemaking: Barolo with fermentation of about 15/20 days at 26°C. De-stemming, soft pressing of the grapes. The must is pumped over on a dèlastage way to improve the extraction of the colour and the varietal aromas. After the malolactic fermentation the wine is matured in Slavonian and French wooden casks and barrels with weekly topping up, tastings and analyses to make sure the wine is developing correctly.

Ageing: 3 years, 2 years in barrels and 12 months in bottle.

Characteristics: brilliant garnet red colour.

Deeply scented bouquet; it develops from the dry flowers and wild rose scent to "tar" exalting the ethereal bouquet. Velvety, rich, ripe taste; tannic impressive and well balanced. It is a powerful and rich wine.

Food pairing: excellent with grilled red meats, meats cooked on the spit; "haute cuisine" white and red meats with white and dark sauces. Superb with truffle. It is best to decant and serve at 18°C.

Awards: Gambero Rosso - Two Glasses; Decanter WWA Gold Medal 95 Points; Wine Enthusiast Magazine 90 Points.

Packaging information
Code EAN/bottle: 8033564390012 Code EAN/case: **8033564390517** Cod. customs: 22 04 2162

Bottles per case: 6

Cases per pallet 80x120: **95 = 19 x 5**

Dimensions case (cm): (l) 26.5 x (w) 17.5 x (h) 31

Glass weight (g): 575 Case weight (kg): 8,3



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