

TERRE DEL BAROLO

BAROLO DOCG ORGANIC



Varietal: 100% Nebbiolo – grapes from organic viticulture

Growing locations: Verduno, Roddi

Soil: calcareous clay

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: October

Maximum yield: 8 tons/ha

Vinification: destemming and crushing and alcoholic fermentation at a controlled temperature (28-30°C) on the skins for a total of around 16-20 days, with targeted racking and returning maximizing the extraction of colour, aroma and tannic structure. Following the malolactic fermentation, the wine is transferred into oak

Ageing: 38 months, including at least 18 in wood.

TASTING NOTES

Color: intense garnet with orange nuances

On the nose: elegant, with notes of violet, small red fruits and leather

On the palate: structured and harmonious, with persistent and soft tannins

Alcohol: 13% vol.

Serving temperature: 18-20°C

Cellar life: wine suited to lengthy ageing in the cellar.

Food/wine pairings: pasta dishes with mushroom or cheese sauces, or served with Alba white truffle, red meat and game stews and pot roasts, mature cheeses.