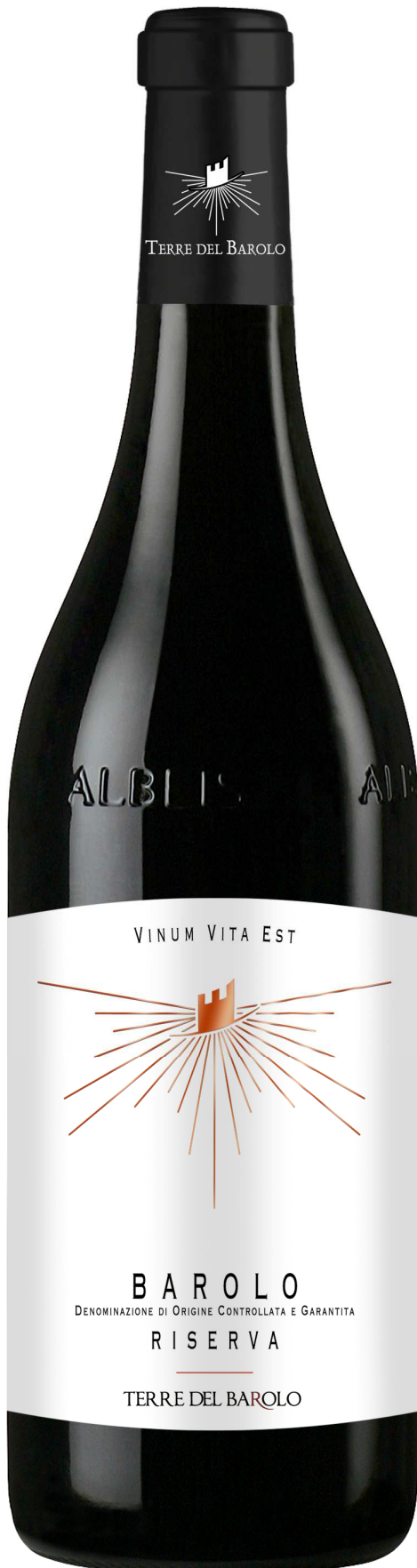


TERRE DEL BAROLO



BAROLO DOCG RISERVA

Varietal: 100% Nebbiolo

Growing locations: Municipalities in the Barolo area

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 in a controlled atmosphere; alcoholic fermentation at a controlled temperature (28-30°C) on the skins for a total of around 16-20 days.

Following the malolactic fermentation, the wine is transferred into oak

Ageing: 62 months, including at least 18 in 25/50 hl French oak casks

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: 14% 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