

# TERRE DEL BAROLO



## BAROLO DOCG

**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:** 38 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