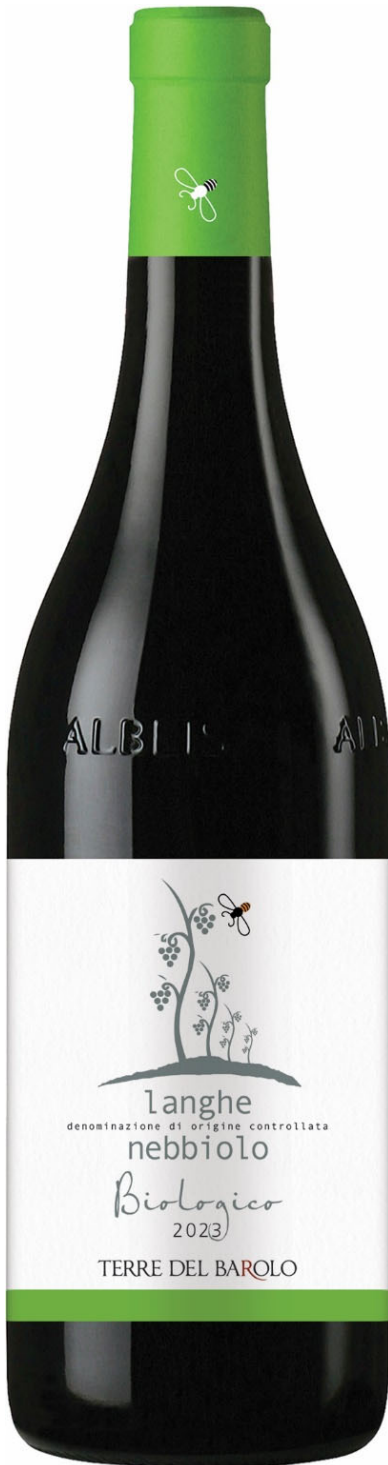


# TERRE DEL BAROLO



## LANGHE DOC NEBBIOLO Organic

**Varietal:** Nebbiolo - grapes from organic viticulture

**Growing locations:** La Morra, Roddi and Verduno

**Soil:** calcareous clay

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** October

**Maximum yield:** 10 tons/ha

**Vinification:** destemming and crushing; alcoholic fermentation and 6-8 days on the skins at a controlled temperature (26-28°C), with frequent pumping over the cap

**Malolactic fermentation:** complete

**Ageing:** at least 6 months in steel tanks prior to bottling

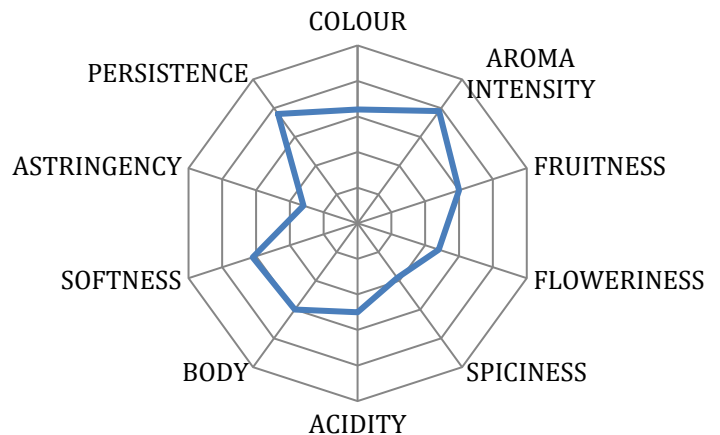
### WINE SPECS

**Alcohol (minimum):** 11.50% vol.

**Total acidity (minimum):** 4.5 g/L

**Net dry extract (minimum):** 19 g/L

### TASTE PROFILE:



**Serving temperature:** 18-20°C

**Cellar life:** a well-structured wine that can also be aged for 3-5 years. To keep it at its very best, store bottles horizontally in the dark, in cool, dry surroundings at a constant temperature.

**Food/wine pairings:** tagliatelle pasta with a meat or porcini mushroom sauce, red and white meats including grills, game and tasty, medium mature cheeses.