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BAROLO PAIAGALLO

100% Nebbiolo



Production area: Paiagallo is an important Additional Geographical Mention in the municipality of Barolo, with a total area of 12.35 hectares

Terrain: terreni marnoso sabbiosi si sviluppa, con esposizione a sud-est, est

Harvest: manual

Vinification: Maceration with the skins in temperature-controlled steel tanks for 20-25 days, starting with cold maceration (10 °C) in the first 48 hours. During this period, a very soft extraction is carried out by doing only a couple of daily pumpings over. Then it is racked off and always in steel tanks malolactic fermentation takes place.

Refinement: in an oak barrel, with a capacity of 30hl, where it remains to age for a total of 24 months. After being decanted in stainless steel, the wine can be bottled without filtration or clarification

Color: faint ruby red with light garnet notes

Fragrance: Extremely fruity and delicately harmonious. Notes of strawberry and raspberry

Flavor: Extremely fine and elegant. Good persistence, but with a finish characterized by very soft tannins

Alcoholic Grade: 15% vol

