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BAROLO

100% Nebbiolo

Production area: La Morra and Monforte d'Alba

Terrain: origine miocenico-elveziana caratteristicamente ricchi di calcare e marne

Harvest: manual

Vinification: Maceration with the skins in temperature-controlled steel tanks for 10-15 days, then racking and completion of alcoholic fermentation in stainless steel (about 20 days) where, keeping the temperature controlled, malolactic fermentation also takes place

Refinement: small oak barrels, 15-20% new and 80% second- and third-passage, 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: Ruby red of medium intensity with garnet veins

Fragrance: intense, harmonious, with ethereal, delicate and immediately captivating notes. Light red fruit finish

Flavor: Warm, balanced, with good persistence and ready drinking. Delicate vanilla aftertaste and smooth tannin finish

Alcoholic Grade: 14% vol
