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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

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