

# BAROLO D.O.C.G.



*Grape variety: Nebbiolo*

*Production area: La Morra (CN) – Piedmont*

*Vineyard elevation: about 350 m*

*Soil type: deep tufa, clay, and limestone; south to southeast-facing*

*Training system: classic Guyot*

*Maximum yield per hectare: 80 quintals*

*Vinification: maceration on skins for 20-25 days in stainless steel*

*Elevage: two years in oak barrels, strategically distributed between small to medium barrels and large casks*

*Colour: garnet red with orange highlights*

*Nose: subtle and delicate. Complex, with spice and herbal notes*

*Palate: dry, full-bodied, harmonious, plush*

*Alcohol: 14% by volume*

*Pairings: ideal with rich, aromatic dishes; Barolo is perfect for celebrating special moments of friendship and conviviality, an equal companion to meditation and hospitality*