

BAROLO DOCG

VINEYARD Verduno (different vineyards), Langhe, Piedmont DESIGNATION

AREA 4.00 ha

SOIL Tending to white-gray, traces of very fine sand impregnated with a

strong limestone component, presenting magnesium and

manganese carbonates.

EXPOSURE Soutl

VINE VARIETY 100% Nebbiolo

HARVEST TIME Second/third decade of October

MACERATION 20-25 days

AGING Depending on vintage 24 months in oak barrels. 1 year in bottle.

BOTTLES PRODUCTION 24.000 bottles per year

COLOR Clear, ruby red with brick-red veins that are not too charged, still

retains its crush color

BOUQUET Great finesse; expresses excellent aromatic potential of underbrush,

blended nicely with hints of vanilla

FLAVOR Rich structure: offers velvety softness where aromas of ripe fruit on

violet notes linger long on the palate and make this a great wine

♦ SERVING TEMPERATURE 16°C/18°C

ALCOHOL BY VOLUME 14-14,5%

PARING First courses with mushrooms or cheeses, or served with white

truffles of Alba, roasts and stews of red meat and game, aged

cheeses

DISTINCTIVE FEATURES Exceptional finesse and elegance.

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