

BAROLO DOCG

This is a classic Barolo. A blend of three different crus (Me.G.A.) with different soil, exposure and microclimate, in the village of Novello.

Their lush quality is encapsulated in a bold, compact, ruby red colour with garnet highlights tending to orange, heralding the wine's great ageing potential in the bottle. Its intense, expansive bouquet shows jam, prunes and cherries in alcohol, along with the spicy aromas of cinnamon, vanilla and tar.

The roundness of its flavour shows in great structure and a long and warm aromatic finish, with intriguing tannins completely filling the mouth.

At its very best enjoyed with mains, such as braised red meat, and medium-aged and mature cheeses.

Bottle sizes: 75 cl



Vineyards: “Sottocastello di Novello”, “Cerviano Merli” and “Corini Pallareta”, three crus (Me.G.A.) in the village of Novello

Varietal composition: 100% Nebbiolo

Harvest period: mid-October

Vinification and ageing: crushing of the grapes, fermentation and maceration in steel.

The wine evolves for at least 18 months; partly in big oak casks and partly in barriques. Several months follow in bottles stored horizontally in underground cellars.

Alcohol: 13,5-14%

Colour: ruby red with garnet highlights

Nose: red berry jam, nuts and cherries in alcohol, with spicy notes of cinnamon, vanilla and tar.

Taste: warm and dry, with good structure, slinky tannins and a long aromatic finish. A mineral undercurrent on the aftertaste.

Food pairings: structured red meats and medium-aged and mature cheeses.