



BAROLO DOCG RISERVA SOTTOCASTELLO DI NOVELLO

This reserve is crafted from grapes grown along the upper slopes of the Sottocastello di Novello cru located in the village of Novello.

We are at the heart of the Barolo wine-growing area, where the best Nebbiolo grapes are selected for separate vinification in the most promising vintages in order to produce a wine with a long cellar life.

The wine finally becomes a Reserve after at least six years following the vintage, promising quite unique qualities: from its intense garnet red colour tinged with orange, to its complex bouquet encompassing jam and nuts, along with a delicate hint of spices such as cinnamon, cloves and vanilla.

Its warm, full-bodied flavour is accompanied by elegant tannins and an appealing long finish: a foretaste of the ethereal aromas that come with ageing, including tobacco and tar.

Barolo Riserva makes a perfect match for both big main courses and mature cheeses, and is ideal company during those relaxing moments after dinner.



Vineyards: Sottocastello di 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 in small oak casks, followed by several months in the bottle, stored horizontally in underground cellars.

Alcohol: 14-14,5%

Colour: intense garnet red with highlights tending to orange.

Nose: intense and expansive, with hints of fruit jam and nuts, and flowery and sweet spicy notes. Ethereal undertone of tobacco and tar.

Taste: warm and full-bodied, with great tannins and excellent aromatic finish.

Food pairings: well-structured, flavour-some mains of red meat and game, and cheeses that have undergone lengthy ageing.

Bottle sizes: 75 cl
150 cl