



BAROLO DOCG SOTTOCASTELLO DI NOVELLO

This Barolo is produced with grapes from the single plot, the Sottocastello di Novello in the homonymous village within the Barolo DOCG district.

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.



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 barrels. Several months follow in bottles stored horizontally in underground cellars.

Alcohol: 14-14,5%

Colour: garnet red with orange highlights

Nose: red fruits aromas, dried fruits and balsamic notes.

Taste: intenso e persistente, di grande struttura e complessità.

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

Bottle sizes: 75 cl.