



LA SELEZIONE

BAROLO DOCG

The most famous and historic of Piedmont wines, renowned and appreciated around the world, comes from Nebbiolo grapes from the prestigious vineyards of Barolo. It is a magnificent red, with great structure, refined by ageing in Slavonian oak barrels.

APELLATION

Barolo DOCG

VARIETY:

Nebbiolo 100%

WINEMAKING:

Soft crushing of grapes harvested at the right phenological ripeness, fermentation in steel vats at temperatures between 28 and 34° C with pump overs and punch downs. After malolactic fermentation, the wine is aged for three years, as required by regulations, in oak barrels.

CHARACTERISTICS:

A long ageing refined wine with a garnet red colour and orangish highlights that intensify over time. Intense aromas of red and violet fruit, with a fully ample and velvety flavour and a spicy, light vanilla finish.

PAIRINGS:

A long lived wine, especially suitable when matched with large plates of meat and aged cheeses.

ALCOHOL CONTENT:

14% Vol.

SERVING TEMPERATURE:

18°C

AVAILABLE SIZES:

bottle 0.75L - magnum 1.50L