

Barolo docg Arborina



Wine name: Barolo docg

Varietal: Nebbiolo

Area of production: La Morra

Bottles produced: 8.000

Age of the vines: one parcel planted in 1948 by grandpa Giovanni, one planted in 1989

Soil composition: marna with clay and calcareous

Exposition: south, south-east

Grape yield per hectare: 5 tons per hectare

Vinification: Maceration on the skins for approx. 4/5 days in rotary fermentors with temperature control, ageing in French barriques for 24 months

Colour: very intense ruby red with garnet reflections

Taste: warm and elegant, with mint and spicy notes

Nose: Fresh to the nose with mature fruits; prunes and blueberries, licorice and notes of aromatic herbs like eucalyptus

Serving suggestion: red meats, aged cheese

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