

Barolo docg Brunate



Wine name: Barolo docg

Varietal: Nebbiolo

Area of production: La Morra

Bottles produced: 1.200/1.500

Age of the vines: from 20 to 60 years old

Soil composition: various

Exposition: south, south-east

Grape yield per hectare: 5 tons per hectare

Vinification: Maceration on the skins for approx. 5/6 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 very elegant, long finish of wild rose and violet

Nose: Fresh to the nose with aromas of little red fruits.

Serving suggestion: red meats, game, aged cheese.

[» VIEW LABEL](#)