

Barolo docg



Wine name: Barolo docg

Varietal: Nebbiolo

Area of production: La Morra, Castiglione Falletto

Bottles produced: 12.000 / 13.000

Age of the vines: from 20 to 30 years

Soil composition: various

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, elegant, persistent with a long finish, soft tannins

Nose: Fresh scents of small red fruits, raspberry, redcurrant and wild roses that evolve into liquorice and spice notes

» [VIEW LABEL](#)