



→ **Cultivation area:**  
Barolo

---

→ **Exposure and altitude:**  
south, south-east; 210-350m

---

→ **Grape variety:**  
100% Nebbiolo

---

→ **Vinification:**  
maceration for 30-35 days

---

→ **Aging:**  
36 months in barrel

---

→ **Serve at:**  
16/18 °C

---

# BAROLO DOCG 2014

A classic Barolo, this is the perfect expression of the marriage between the vines from Terlo and the Cannubi, both cru ('Menzione Geografica Aggiuntiva').

Playing on the complementarity between the peculiarity of these single vineyards, it distinguishes itself with its unmistakable balance. A symphony of excellent grapes.

An intense perfume with marked floral notes and fruity hints. A rich nose is completed with pleasing touches of liquorice.

Enveloping the palate, it is both a flavourful and savoury wine with a dense and wrinkled tannic texture. The fullness of this Barolo gives a foretaste of its future evolution.

A gastronomic wine to accompany succulent dishes for memorable results.