

Barolo

Exposure and altitude:

south, south-east; 210-350m

Grape variety:

100% Nebbiolo

→ Vinification:

maceration for 30-35 days

Aging:

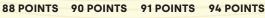
36 months in barrel

Serve at:

16/18 °C

BAROLO DOCG 2015







A classic Barolo, perfect expression of the marriage between the vines from Terlo and the Cannubi, both cru (Menzione Geografica Aggiuntiva), produced strictly according to tradition.

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

Intense and expressive on the nose.

The picture is completed with complexity and a pleasing aroma with hints of black-berry jam and plums and notes of balsamic and spice with undercurrents of undergrowth and liquorice.

Enveloping the palate, it is both a flavoursome 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 structured dishes for memorable results.