

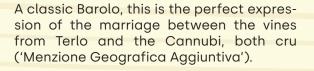


Cultivation area: Barolo

- 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 2016



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

Very particular on the nose , with few frills and a well expressed varietal, created according to the finest traditions.

The picture is completed with a pleasing aroma with some hints of fresh red fruit, notes of sweet spice and dried flowers and a well developed and compelling offering.

Enveloping on 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.

94 POINTS 97 POINTS