



→ **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 2017

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, notwithstanding the hot year and an early harvest.

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 compelling offering of well developed sensations.

Enveloping on the palate, this is a flavourful and savoury wine with a medium structure and subtle tannic texture.

A gentle Barolo to accompany structured dishes for memorable results.



90 POINTS