



BAROLO DOCG

Denomination:

Barolo Docg

Grape variety:

nebbiolo

First vintage produced:

2010

Soil type:

marl and limestone,
tuffaceous, calcareous

Altitude of vineyards:

270/300 metres a.s.l.

Harvest:

by hand in 20 kg crates

Ageing:

24 months in wood

Vinification:

de-stemming,
fermentation in steel

Bottle size:

0,750 litre

1,500 litre

Tasting notes:

garnet red with orange highlights,
bouquet of woodland and aromatic
herbs, slightly spicy.

Full and balanced on the palate, with
fine complex tannins.

