



Barolo

docg

Location

Barolo DOCG area

Grape variety

Nebbiolo

Vineyard

Different exposures, altitude from 260 to 380 m a.s.l.

Vinification

The grapes are harvested by hand in October. After de-stemming and soft crushing, the juice is fermented in contact with the skins in a concrete tank for about 25 days, with daily pump-overs and one délestage at half way point.

Aging

From 18 to 36 months, depending on the vintage in 50 hl French oak barrels.

Perfumes

Sharp, floral notes. Cherry in alcohol, star anise and raspberry hints.

Taste

Fine and elegant body, neat tannins and long finish.

Pairing

Fresh pasta dishes, grilled fish with sauces, lamb skewers, red and whit meats (Serving temperature: 16-17°C).



GIOVANNI ROSSO