



## BAROLO

**Denomination:** Denominazione di Origine Controllata e Garantita

**Pruning:** Guyot

**Varietal:** Nebbiolo 100%

**Harvest period:** manual harvesting with sorting the second week of October.

**Yield per hectare:** 8000 Kg/Ha max. by law

**Vinification:** 18 - 24 days floating cap and 4 - 6 daily pumpings

**Maturation:** Matures slowly in barrels of 30-33 HI for 24 months

**Sensory characteristics:**

Ruby red color, intense, with hints of orange more intense with aging. The bouquet is full and warm with hints of pink violets, truffles and tobacco. The taste is dry, but balanced, full and velvety.

**Pairings:** it is a wine that is well suited to red meat roasts, stews, hard cheeses and cured.



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