

Barolo D.O.C.G.



Grape Variety: Nebbiolo

Production process: Careful selection of the grape clusters followed by traditional red vinification with maceration of the crushed grapes - Soft pressing of the marcs - Malolactic fermentation of the wine

Alcohol: 14 % vol.

Sugar content: 0 gr/l

Colour: garnet red with orange reflections

Bouquet: Ethereal with intense spicy notes; recalls violets

Taste: Bone dry, well structured and balanced

Serving temperature: 18°-20° C

Food pairings: Ideal with red meats, braised meats, wild game and cheeses