

BAROLO D.O.C.G. RISERVA

GRAPE TYPE

Nebbiolo.

PRODUCTION AREA

Production area of Barolo D.O.C.G.

HARVEST

Manual, first half of October.

WINE-MAKING PROCESS

Destemming and fermentation with maceration on the skins for 10-12 days in stainless steel vats at controlled temperature and with periodic pumping-over.

AGEING

Aged in Slavonian oak casks for at least eighteen months followed by ageing in stainless steel vats. Refining continues in the bottle after this time.

PAIRINGS

Ideal in combination with dishes of red meats, game, roasts and cheeses and cured meats. Particularly appreciated by fans of full-bodied, smooth wine. Excellent also as sipping wine.

SERVING TEMPERATURE

18°-20°C

FEATURES

Deep garnet red colour with delicate orange tinges. It is distinguished by a particular aromatic range tending towards maturity. It is jammy, nutty, toasty and floral with a good development. A winning taste with supple hints backed by a good alcohol content and a harmonious union of tannins and crispness, offering pleasant sensations of completeness and body.

