



Barolo D.O.C.G. del Comune di Serralunga d'Alba

Vineyard

Grape variety: 100% Nebbiolo

Located in: Serralunga d'Alba

Planted in: 1996

Training system: Guyot

Exposition: West

Alcohol: 14,0% vol.

Bottles: 2.000

First year of production: 2016

Winemaking

Harvest time: middle of October

Wine maker: Davide Rosso

The fermentation lasts some 25 days according to the vintage with daily pumping over of the wine mass with délestages at half of the period (fermentation in concrete tanks).

The aging is conducted in 15hl barrels of Slavonia oak (from 18 to 36 months according to the vintage and the vineyard of provenience).

Wine Description

Perfumes: dark in tones, cocoa and chocolate hints, ripen raspberry, plums and peppery hints. Taste: savoury and juicy; delicious tannins and soft in the mid-palate. Pairings: hare "al civet", fillet with green pepper, stuffed pheasant (Service Temp.: 16°-18°C).