



BAROLO D.O.C.G. PRAPÒ

Vineyard

Grape variety: 100% Nebbiolo

Located in: Serralunga d'Alba, Prapò

Planted in: 1998

Training system: Guyot

Exposition: EAST

Alcohol: 14,0 % vol.

Bottles: 3300 bottles

First year of production: 2016

Winemaking

Harvest time: middle of October.

Wine Maker: Davide Rosso

The fermentation lasts some 28 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 25hl large barrels of Fontainebleau Forest oak (from 18 to 30 months according to the vintage).

Wine Description

Perfumes: red cherry fruit, macerated strawberry, notes of licorice, violet and cocoa. Taste: wise and full-bodied mouth.

Thick but ripe tannins. Pairings: seasoned cheeses, roast leg of lamb, juniper hare (Service temp.: 16°-18° C).