

# Barolo

DOCG

Barolo, an extraordinary wine that owes its fame to an equally extraordinary woman: Giulia Falletti, Marquise of Barolo. It was her who contributed to the birth of modern Barolo and its diffusion. An elegant wine that comes from the Nebbiolo grapes of a few municipalities in the Langhe: the king of Piedmontese wines. A red that evolves over the years and which maintains and enriches all its charm over time.

GRAPES	Nebbiolo
GRAPE YIELD	About 70 quintals/hectare
AREA	Langhe
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.400 trees/hectare
AGEING	24 months in barrique
VINTAGE	2018
FIRST VINTAGE	2017
ANALYSIS DATA	Alcohol 14% vol.
AGEING POTENTIAL	10-15 years

#### Production area

South-west exposure. Loamy soils and clayey with a fair percentage of sand. The 2018 vintage was characterized by a favorable climate that allowed an optimal ripening of the grapes. With the harvest in the first half of October, the timing of the variety was respected.

#### Winemaking

The selected grapes were de-stemmed and pressed and fermented in steel tanks. Maceration lasted about 10 days at a maximum temperature of 30° C. The malolactic fermentation ended before the end of winter. Mature for at least 24 months in barrique.

#### Taste

COLOUR: Dull garnet red.  
BOUQUET: Complex and broad nose with pleasant sensations of rose petals, red fruits and spicy notes.  
PALATE: On the palate it is full, a lot well balanced with velvety tannins.

#### Pairing

To enjoy a good Barolo you don't need elaborate dishes. Its natural elegance perfectly matches the simplicity of a Fassona tartare, a first course with porcini mushrooms from Borgotaro or the classic and inimitable fried egg with truffle. Quality and simplicity.

