

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
AGING	24 months in barrique
VINTAGE	2019
FIRST VINTAGE	2017
ANALYSIS DATA	Alcohol 14,5%
AGING 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

