



BAROLO DOCG “VALENTE”

Valente was the name of the previous owner of the vineyards where we now grow our Nebbiolo for Barolo wine. An investment made by Armando before DOCG was recognized, envisioning a future in which Barolo would acquire the fame and awards we are now used to.

It is also curious that Valente means virtuous, as only a Barolo can be, and also skilled, as Armando effectively was in sniffing profitable investments with a far-sighted vision.

Suffice to say that the investment had been paid off with the first harvest of Barolo.

Valente is also the Barolo we call "Classico" because, as in the past, it is produced with grapes of different origin and in particular from all our vineyards located in three different sub-areas (MGA) of the Municipality of Novello.



Vineyards: “Sottocastello di Novello”, “Cerviano Merli” and “Corini Pallareta”, three crus (Me.G.A.) in the village of Novello.

Varietal composition: 100% Nebbiolo

Harvest period: mid-October

Vinification and ageing: Crushing of the grapes, fermentation and maceration in steel.

The wine evolves for at least 18 months in big oak casks. Several months follow in bottles stored horizontally in underground cellars.

Alcohol: 13,5-14,5 %

Colour: Ruby red with garnet highlights.

Nose: Red berry jam, nuts and cherries in alcohol, with spicy notes of cinnamon, vanilla and tar.

Taste: Warm and dry, with good structure, slinky tannins and a long aromatic finish. A mineral undercurrent on the aftertaste.

Food Pairings: structured red meats and medium-aged and mature cheeses.