

Barolo D.O.C.G.

Grapes: 100% Nebbiolo

Vineyard area of origin: La Morra, Monforte d'Alba, Novello

Altitude: 290 meters a.s.l.

Exposure: south-east / south-west

Training system: guyot

Age of vines: 25-45 years

Yield per hectare: 65 quintals of grapes per hectare

Soil: limestone – blue marl

Harvest: October

Vinification: fermentation in thermo-regulated stainless steel tanks

Aging: 26 months in wood (14 months in French oak barriques, 12 months in large Slavonian oak barrels)

Organoleptic examination: garnet-orange color. Rich, elegant bouquet with floral notes of rose and violet. In the mouth it is refined, slightly tannic, persistent, spicy. Also suitable for aging.

