



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

This fine wine comes from the areas of Bussia, Pugnane and Panerole, where the soil is very steep, malleable and rich in clay.

Aged in oak barrels for 24 months.

Pale ruby color, silky and smooth with juicy, crisp and tangy dried berries and roses, firmly acidic, refined and elegant.

Ideal with beef shank, duck and long seasoned cheese.

Denomination: Barolo DOCG

Cru: Bussia, Pugnane and Panerole

Variety: Nebbiolo Michet and Nebbiolo Lampia

Serving temperature: 16° - 18°

Alcoholic content: 13.5% - 14.5% depending on the vintage