

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

PANEROLE

Wine produced from the Panerole Cru, located in the Novello area.

Aged in oak barrels for 30 months.

Vibrant grenade red colour; rich and complex nose; coarse, young and tannic flavour.

Perfect with braised and red meats.

Denomination: Barolo DOCG

Cru: Panerole

Variety: Nebbiolo Michet and Nebbiolo Lampia

Serving temperature : 16° - 18°

Alcoholic content: 14% - 15% depending on the vintage

DANIELE CONTERNO