



→ **Cultivation area:**
Barolo

→ **Exposure and altitude:**
south, south-east; 210-350m

→ **Grape variety:**
100% Nebbiolo

→ **Vinification:**
maceration for 30-35 days

→ **Aging:**
36 months in large oak barrel

→ **Serve at:**
16/18 °C

BAROLO DOCG 2018

A classic Barolo which expresses the essence of the winery, produced according to tradition. In the union of the vineyards is played the complementarity between the peculiarities of excellent grapes.

A symphony of unmistakable balance, despite the hot year, with early harvest.

The nose is concrete, with few frills and a well expressed varietal.

Hints of fresh red fruit, sweet notes of spices and withered flowers complete the picture of pleasant olfactory, with a good kit of more evolved sensations.

The mouthfeel is full and savory, perfectly balanced. It has a medium structure and a thick and wrinkled tannic texture.

A gentle Barolo, to accompany structured and succulent dishes.



91 POINTS