

# BAROLO D.O.C.G.

## GRAPE TYPE

Nebbiolo.

## PRODUCTION AREA

Production area of Barolo D.O.C.G.

## HARVEST

Manual, first half of October.

## WINE-MAKING PROCESS

Destemming and fermentation with maceration on the skins for 10-12 days in stainless steel vats at controlled temperature and with periodic pumping-over.

## AGEING

Aged in Slavonian oak casks followed by ageing in stainless steel vats. Refining continues in the bottle after this time.

## PAIRINGS

Pairs well with red meats, game, roasts and with sharp and aged cheeses. According to Batasiolo, this Barolo has the credentials to be the great wine for special occasions and the perfect accompaniment for excellent food and entertaining.

## SERVING TEMPERATURE

18°-20°C

## FEATURES

Deep garnet red colour.

The bouquet has all the typical aromas of the Nebbiolo grape which after refining is flowery and toasty with hints of sweet spices, nuts and typically delicate herbaceous aromas.

In the mouth, the perfect balance of tannins, crispness and alcohol content offer bold yet absolutely elegant and pleasing sensations.

Good intensity and persistence confirm this wine as one of the best expressions of the Langa.

