

# BAROLO D.O.C.G. BOScareto

## GRAPE TYPE

Nebbiolo

## PRODUCTION AREA

Production area of Barolo D.O.C.G., Boscareto in Serralunga d'Alba.

## 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

Ideal in combination with dishes of red meats, game, roasts and cheeses and cured meats. Its nobility makes it the pleasant choice also after meals as a sipping wine.

## SERVING TEMPERATURE

18°-20°C

## FEATURES

Deep garnet red colour with orange tinges.

It has an intense and persistent aroma with ethereal hints of fruit and dried flowers from which nuances of rose and violet stand out. Evident aromas of sweet spice, toast and leather.

With a remarkable structure, tannins are present but supple and pleasant for a typically austere note. Full-bodied and alluring.

## ACTUAL ALCOHOLIC STRENGTH BY VOLUME

14,50% vol. (varies depending on vintage).

## ALLERGENS

Contains sulfites.

