

BAROLO D.O.C.G. BRUNATE

GRAPE TYPE

Nebbiolo

PRODUCTION AREA

Production area of Barolo D.O.C.G., Brunate in La Morra.

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. Pleasantly smooth, this is the perfect all-round Barolo.

SERVING TEMPERATURE

18°-20°C

FEATURES

Deep garnet red colour with delicate orange tinges. Intense and persistent aromas with a pleasing flavour of nuts, stewed prunes, roses and violets. Spicy and toasty aromas complete the olfactory range. The palate is full-bodied, tannic and balanced in the crisp and full-bodied sensations, and very persistent.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

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

ALLERGENS

Contains sulfites.

