

# BAROLO D.O.C.G. RISERVA

## **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 for at least eighteen months 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. Particularly appreciated by fans of full-bodied, smooth wine. Excellent also as sipping wine.

## **SERVING TEMPERATURE**

18°-20°C

## **FEATURES**

Deep garnet red colour with delicate orange tinges. It is distinguished by a particular aromatic range tending towards maturity. It is jammy, nutty, toasty and floral with a good development. A winning taste with supply hints backed by a good alcohol content and a harmonious union of tannins and crispness, offering pleasant sensations of completeness and body.

## **ACTUAL ALCOHOLIC STRENGTH BY VOLUME**

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

## **ALLERGENS**

Contains sulfites.

