

## BAROLO CASE NERE D.O.C.G.

Barolo.... a name that recalls many things:

A great area with eleven hillside towns that constitute the birthplace of Barolo and a wine that comes from far back in the past Produced before 1600s and appreciated by the Royal Family of Savoy House, it is notoriously defined as "**the king of wines, the wine of kings**", Barolo is today among the best expression of Italian enology, a robust and complex wine, majestic expression of Nebbiolo grape

**Case Nere** is a single estate vineyard in La Morra village, know for its elegant and excellent wines

**Grape varieties:** Nebbiolo 100%

**Vineyard location:** medium-high hillside (300-400 m asl) with south-ouest exposure, distric of La Morra village. Miocene-Helvetian soil origin with limestone and grey marls

### Vinification

The grapes harvest is made by hand in the first/second ten days of October.

The fermentation is traditional, carried out for an average of 10-15 days in stainless steel vats at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

### Ageing

Minimum three years in large oak barrels from Slavonia and never less than 6 months in the bottle.

### Tasting Notes:

The colour is garnet red that takes slightly orange tone over time  
Intense bouquet with withered roses and wild berries fruits overtones.  
Full and harmonious on the palate, rich and persistent aromas that open little by little. Complex wine, able to give unique sensations.  
Great structure for long ageing.

### Food pairing:

Excellent with meat dishes rich in flavors like braised beef, roast, lamb and game.

The pleasure of tasting Barolo wine is not necessarily associates with the delights of the food, but it is a sign of friendship and hospitality.

Serving Temperature: 18°-20° C



Lt. 0,75 -1,50 - 3  
depending on the vintage

  
**CASETTA**<sup>®</sup>  
*Casa Vinicola*

PIEMONTE - ITALY info@flli-casetta.it www.flli-casetta.it

tel +39 0173 65010 fax +39 0173 65177