

BAROLO D.O.C.G.



BOTTLE SIZE

Lt. 0,375- 0,75 -1,50 - 3
depending on the vintage

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

Grape varieties: Nebbiolo 100%

Vineyard location: medium-high hillside (300-400 m asl) with south-est exposure.

Miocene-Helvetian soil origin with limestone and marl composition

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

At least three years in large Slavonian oak barrel followed by six months in the bottle.

Tasting Notes:

Brilliant ruby red colour with garnet highlights

Full and intense bouquet, with withered flowers and dark red fruit overtones.

On the palate is dry, but velvety, full and harmonious, very persistent. Wine with structure capable of withstanding well over the years.

Food pairing:

Perfect pairing with red meat, braised beef, roast and matured cheese

It is ideal friend for after dinner.

Serving Temperature: 18°-20° C



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