

## BAROLO RISERVA D.O.C.G.



Notoriously defined as “**The king of wines, The wine of kings**”, produced before 1600s and already appreciated by the Royal Family of the House of Savoy, Barolo is today among the best expression of Italian enology, a robust and complex wine, majestic expression of Nebbiolo grape

The prestige for **Barolo Riserva** starts in the vineyards. Produced only in the best vintages from grapes grown in estate vineyards where the finest expositions, the reduction of the bunches with thinning our process and the over-ripening in the vineyard to give the maximum concentration

**Grape varieties:** Nebbiolo 100%

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

### 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 five years in large oak barrels from Slavonia. This wine after aging is not clarified nor filtered, a possible sedimentation is a sign of unmistakable authenticity.

### Tasting Notes:

The colour is garnet red that takes slightly orange tone over time. Complex and intense bouquet with overtones of withered roses, tobacco, vanilla, slightly spicy

Well balance and harmony on the palate, full-bodied and austere with aristocratic elegance. Soft and pleasant tannins. Very long-lasting. Great structure for long ageing

### Food pairing:

Barolo wine is the perfect pairing with the rich cuisine of Piedmont, excellent with red meat roasts, braised meats, game, truffle dishes, matured cheese.

Refined wine for meditation and conversation, to be enjoyed slowly and slowly.

Serving Temperature: 18°-20° C

Bottle size

Lt. 0,75 - 1,50 - 3

depending on the vintage



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