Barolo D.O.C.G.

Barolo, called "the king of wines and the wine of the kings", thanks to its royal attitudes it's one of the best wines of the Italian oenology. It's a red of a great structure, elegant and full of fascination, in every harvest it is a wine for connoisseurs that kindles emotions and it always has something to tell, with the fascination of being important.

THE HARVEST

Depending on the maturity of the grapes, harvesting takes place between 15th and 20th of October.

WINE MAKING AND AGING

The best grapes are picked up and put in little thermo-controlled steel tanks for the fermentation and to obtain a high quality. The wine stays in oak barrels for 3 years and then in bottles for six month for the maturity.

ORGANOLEPTIC FEATURES

Colour: strong ruby red, similar to brick red
Bouquet: intense flavour, with hints of violet and a "goudron" withered dog rose vanishing in an ethereal bouquet .
Taste: it confirms the bouquet resulting harmonic, full and persistent.

HOW TO SERVE IT

Uncork the bottle one hour before consuming, transfer it in a decanter, and serve in big glasses type balloon.
Temperature: 18- 20 degrees
Pairings: red meats, stuffed, game, strong cheeses and polenta.

NOTES

It derives from Nebbiolo grapes that are so important in this and other areas of Piedmont.