



BAROLO **D.O.C.G.**

GRAPE VARIETY:
NEBBIOLO 100%

VINEYARDS:

Our family-owned vineyards in Serralunga d'Alba (Ornato, La Serra and Briccolina), Grinzane Cavour (Gustava and Garretti), La Morra (Roncaglie), Novello (Ravera) and, since the 2015 vintage, our recently acquired vineyard in Monforte (Mosconi). This wine has been always and traditionally produced by our Family with grapes coming from different regions. This is the classic “formula” used by the ancient Barolo Families to produce a wine which embraces and combines each of the unique characteristics of the different vineyards and terroirs of the Barolo area.

VINIFICATION:

In stainless steel; skin contact and maceration for about 25-30 days.

AGEING:

In large French oak “botti” for about 30 months; for a small amount in barriques as well.

NOTES:

A classic style Barolo. Excellent structure, harmony and elegance. Soft tannins and balanced fruit. Approachable, but with a very long ageing potential.

Barolo is a great wine, which should not be described as a “basic” or “regular” Barolo, simply because it does not have any additional indication on the label.

