

# BAROLO DOCG

It is known to be “the King of Wines, the Wine of the Kings”, loved by sovereigns and nobles since the Middle Ages; it is recognized among the most famous and renowned red wines in the world. Its production is subject to a very restrictive production's technical policy.

Barolo is an elegant wine, with an expressive and particularly sophisticated character; garnet red color with orange reflections. The scent is intense and persistent, with fruity, floral and spicy hints of violet, red fruits and vanilla. The taste is deep and expressive, reminds jam and maraschino cherries, with notes of cinnamon, pepper, nutmeg. Great match for roasts, red meats, game, hard and spicy cheese, Barolo is also a perfect wine for meditation.



## Wine

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DENOMINATION: Barolo  
DESIGNATION: DOCG  
PRODUCTION AREA: Piemonte, La Morra  
VINTAGE YEAR: 2016  
GRAPE: Nebbiolo 100%  
ALCOHOL CONTENT: 14,5%

## Vineyards

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VINEYARDS LOCATION: La Morra, Barolo, Monforte, Serralunga and Verduno  
SOIL VARIETY: Limestone, silty clay  
YIELD PER HECTARE: 50 quintals  
SYSTEM DENSITY: 5000 logs per hectare  
TRAINING SYSTEM: Counter, pruning system Guyot  
HARVEST PERIOD: October 2016

## Winery

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VINIFICATION: Fermentation on the skins: de-stemming, maceration with the skins, racking, malolactic fermentation, storage and aging  
FERMENTATION TANKS: Stainless steel  
FERMENTATION TEMPRATURE: 28°C  
LENGHT OF FERMENTATION: 12-14 days  
AGEING: 33 months in large French and Slavonian oak barrels

## Tasting

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AGING CAPABILITY: Over 30 years  
BEST TIME FOR TASTING: 2022-2037  
SERVING TEMPERATURE: 20°C  
BOTTLE OPENING: 15 minutes before tasting  
DECANTING: Unnecessary  
SOMMELIER'S NOTES:

- COLOUR: Garnet red
- FLAVOUR: Intense and characteristic
- TASTE: Dry, full, aromatic
- PAIRINGS: Meat and seasoned cheeses. Meditation wine