

TECHNICAL SHEET



Name: **Aculei**

Denomination: Barolo DOCG

Variety: Nebbiolo 100% (cru Castagni, cru Bussia, cru Ravera)

Harvest: manual in cases

Vinification: destemming & cold maceration for some days, vinification in steel tanks for about 7 days with temperature control, with regular punch-downs and manual pump-overs. Postfermentation maceration for 20 days.

FML: in steel tanks (3 lots separately)

Ageing: minimum 18 months in oak (3 lots separately)

Production: about 5000-7000 bottles a year

Tasting notes:

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18°C

Recommended pairings: the Barolo is ideal to combine with dishes based on truffles, meat dishes, aged cheeses and it is also perfect in combination with dry pastries or chocolate.

The name: the "quills" are the defense of the hedgehog - our symbol, its "armor" which makes it unbeatable and protects it from predators.

La Biòca S.r.l. agricola

Via Alba 13/A, Serralunga d'Alba (CN) 12050, ITALIA

P.ta IVA/CF: 03447080049; ICQRF: CN 9214; Numero REA: CN – 291465

t.: (+39) 0173 613 022; e-mail: info@labioca.it; www.labioca.it

