

ANGELO NEGRO

BAROLO DEL COMUNE DI SERRALUNGA D'ALBA BAROLO DOCG

VINEYARD

Grape variety: Nebbiolo

Production area: Serralunga d'Alba

Altitude: 300-400 m above s.l.

Sun exposure: south, south-west

Soil: soils of Miocene-Elvezian origin, white, calcareous-marly

Breeding system: Guyot

HARVEST

Period: half October

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: traditional for 20 days with déléstage

Maturation: 38 months between slavonian oak barrels and bottles

Preservation and endurance: in horizontal bottle position, more than 15 years

SENSORY PROFILE

Garnet red colour. Tangible and important bouquet with scents of withered rose, violets, cherry and forest fruits. The palate reveals all the wealth of Serralunga, a solid body, silky tannin with a precise finish. Long and persistent aftertaste.

Serving temperature: 18° C



Angelo Negro s.s.a.

Fraz. Sant'Anna 1 – 12040 Monteu Roero (CN)

Tel. +39 0173 90252 – Fax +39 0173 90712

negro@angelonero.it

www.angelonero.it

