

Barolo DOCG

Ruby red tending toward orange, fruity and spicy notes of licorice and coffee, with balsamic undertones.

A perfect wine for lovers of complex, structured wines.

Recommended pairings: roasts, game, truffles. To avoid: fish.

Base information

Product Name: Barolo DOCG

Vine: nebbiolo

Denomination: Barolo

Classification: DOCG

Color: red

Type: still

Country/Region: Italy, Piedmont

Vintage: 2018

Alcohol content: 14.5 percent

Residual sugar: <1 **Number of bottles produced:** 8,000

Vineyard

% Grape/Vine: 100% Nebbiolo

Soil: Fairly loose formed by fine light marls and rather dry

Exposure: South, East

Agricultural method: conventional

Year of planting: 2010

Harvest date: 12/10/2018

Type of harvest: by hand in crates

Winemaking

Method: Press-destemming, fermentation in temperature-controlled stainless steel tanks, long submerged cap maceration 4-6 weeks depending on vintage.

Temperature: controlled 28°C

Duration: 5 weeks

Malolactic: carried out in wood

Aging: 24/48 months in large barrels

Age of barrels: third/fourth passage

Barrel type: large barrel

Wood type: Slavonian Oak

Time in wood: 24 months

Minimum time in bottle: 6 months

Bottle

Aging potential: 15-25 years

Bottle type: Burgundy

Number of bottles per box: 6