



## Barolo D.o.c.g

### VINEYARDS

In the municipalities of La Morra (crus of Rocche dell'Annunziata and Boiolo), Barolo (crus of Sarmassa and Vignane), Castiglione Falletto (cru of Codana).

### GRAPE VARIETY

100% Nebbiolo da Barolo.

### SURFACE AREA

Approximately 3 hectares

### SOIL

The soil is sandy, more or less compact depending on the zone, with sandstone in Barolo and Castiglione Falletto and more clay and calcareous components in La Morra.

### YEAR OF PLANTING

From 1980 to 1990

### VINIFICATION

The wine is fermented in temperature-controlled cement or stainless steel tanks with skin contact for 25-30 days. After racking, the various lots of wine are blended and aged in large-capacity (5,000 L) Slavonian oak barrels for approximately 3 years. The wine is then refined in bottles where it continues to evolve while developing elegance and harmony as it matures.

### CHARACTERISTICS

The aroma is ethereal, ample and enveloping; the taste is austere and flavorful.

### SERVING TEMPERATURE

16-17 degrees C.

### FORMATS AVAILABLE

751 mL Bottles.

