

# Barolo



**A Barolo produced in the traditional way with a blend of different vineyards**

**Grape Variety:** 100% Nebbiolo

**Usual harvest time:** 5th/20th October

**Fermentation:** about 15 days at 28°C

**Characteristics:**

- intense garnet red colour
- rich and composite bouquet of sweet spices, dried flowers, leather and undergrowth
- harmonious, well structured with elegant tannins and great balance and complexity
- elegant and powerful wine at the same time

**Serve at:** 14°/16°C

**Try it with:** roasted, skewered and grilled red meats and ripe cheeses.

**Evolution:** 18/20 years if kept in a cool and dark place.

**Vintages currently on sale:** 2012