

VINTAGE 2021

Barolo DOCG

Garnet-red color with brick-orange hues that intensify over time.

The aroma is intense, complex, but delicate and ethereal at the same time; the taste is warm, full and dry.

Its complexity comes from the persistence of the tannins.

A perfect wine for lovers of structured, complex wines that evolve with time.

Recommended pairings: first courses, main courses and roasts. Avoid with white fish.

Base information

Product Name:	Type: still
Barolo DOCG	Country/Region:
Vine: nebbiolo	Italy, Piedmont
Denomination:	Vintage: 2021
Barolo	Alcohol played:
Classification:	14.5% vol.
DOCG	Number of
Color: red	bottles
	produced: 2,500

Vineyard

% Grapes/Vine:	Year of planting:
100% Nebbiolo	1973
Soil: sandy-clayey	Harvest date:
Exposure:	first decade of
southeast	October
Agricultural	Type of harvest:
method:	by hand in
conventional	crates

Winemaking

Temperature:	Age of barrels:
28°C	2nd/3rd
Duration: 2	passage
weeks	Barrel type:
Malolactic:	large barrel
carried out	Wood type: oak
Aging: 24	Time in wood:
months in	24 months
Slavonian	Minimum time
barrels	in bottle: 9
	months

Bottle

Aging potential:	Bottle type:
> 20 years	Albeisa
Size of corkage:	Number of
24 x 46	bottles per box:
Cork material:	6
cork	

