



VINTAGE 2019

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: Barolo DOCG

Vine: nebbiolo

Denomination: Barolo

Classification: DOCG

Color: red

Type: still

Country/Region: Italy, Piedmont

Vintage: 2019

Alcohol played: 14.5% vol.

Number of bottles produced: 2,500

Vineyard

% Grapes/Vine: 100% Nebbiolo

Soil: sandy-clayey

Exposure: southeast

Agricultural method: conventional

Year of planting: 1973

Harvest date: first decade of October

Type of harvest: by hand in crates

Winemaking

Temperature: 28°C

Duration: 2 weeks

Malolactic: carried out

Aging: 24 months in Slavonian barrels

Age of barrels: 2nd/3rd passage

Barrel type: large barrel

Wood type: oak

Time in wood: 24 months

Minimum time in bottle: 9 months

Bottle

Aging potential: > 20 years

Size of corkage: 24 x 46

Cork material: cork

Bottle type: Albeisa

Number of bottles per box: 6

