

Barolo DOCG

Rich hues of nobility

An exceptional wine, renowned thanks to the marchioness of Barolo, Giulia Falletti, who played a key role in shaping the modern version of this elegant wine originating from the hills of the Langhe. Its enduring evolution over the years maintains and enhances its allure.

GRAPES	Nebbiolo
AREA	Langhe
AGEING	24 months in barrique
VINTAGE	2019
ANALYSIS DATA	Alcohol 14% vol.
AGEING POTENTIAL	10-15 years
	Contains Sulphites

PRODUCTION AREA

South-west exposure. Loamy soils and clayey with a fair percentage of sand. The 2018 vintage was characterized by a favorable climate that allowed an optimal ripening of the grapes.

WINEMAKING

The selected grapes were de-stemmed and pressed and fermented in steel tanks. Maceration lasted about 10 days at a maximum temperature of 30° C. The malolactic fermentation ended before the end of winter.

TASTING

COLOUR: Dull garnet red. BOUQUET: Complex and broad nose with pleasant sensations of rose petals, red fruits and spicy notes. PALATE: On the palate it is full, a lot well balanced with velvety tannins.

PAIRINGS

An elegance that pairs perfectly with simple dishes: Fassona beef tartare, porcini mushroom dishes, or fried egg with truffle.

