



BAROLO

Area: 2 hectares

Exposition: south and south-east

Altitude: 350 meters

Average age of the vines: 30 years

Form of trellising: classic Guyot

Fermentation: fermented in steel tanks with controlled temperature

Aging: aged in French oak barrels that are 20-25 hectolitres for 2-3 years, then aged in bottle for a period of 1 year

THE WINE

From the “Rocche” vines, the “king of wine, the wine of the king”. Always made from nebbiolo grapes.

This grape is documented as coming from the community of Rivoli (TO) in 1298 and was called “Nibiol”.

Thanks to accuracy and traditional winemaking, followed by a 20 day maceration and 3 years of aging in wood and bottle, a great Barolo is created; austere, developed and elegant. The color of the wine is a redish hue with excellent perfumed notes of spice, leather, purple violets and the classic “goudron”.

Barolo evolves in bottle for a long period of time.

It should be enjoyed between 18-20 degrees, accompanied by great roasts or game.