



0,75 cl



1,50 cl

Barolo D.O.C.G



Varietal

100% Nebbiolo



Gradation

from 14% to 15% Vol



Density

4.200- 5.000 - Plants / Ha



Soil

Clay, Calcareous



Production Area

Barolo (Cn)



Vinification

Steel



Aging

Minimum 18 months in wooden barrels and next aging in bottles



Taste

Dry, Full, Strong, Harmonic



Colour

Garnet red with purple reflections



Serving Temperature

16 ° - 18 ° open ½ hour before serving



Pairings

Beef, game, poultry, seasoned cheese



Packaging

528 bottles in 6 bottles cartons - 8 layers for 11 cartons per layer , about 715 kg

Pallet dimension: 80x120cm

