

BAROLO D.O.C.G.

"luna di mezzanotte"



ALCOHOLIC CONTENT: 14% Vol

VINEYARD FEATURES:

PRODUCTION AREA: BAROLO, LA MORRA, MONFORTE D'ALBA

ALTITUDE: 170 / 540 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE: GUJOT PRUNING

DENSITY: 4,200 5,000 PLANTS/HA

QUANTITY: 72 quintals/ha

SOIL: CALCAREOUS-CLAY

WINE CHARACTERISTICS:

WINE MAKING: STEEL

AGING: 3 YEARS IN OAK BARRELS AND ONE YEAR IN THE BOTTLE

COLOR: GARNET RED WITH ORANGE REFLECTIONS.

TASTE: DRY, FULL, ROBUST, HARMONIOUS

SERVING TEMPERATURE: 18/20° OPEN THE BOTTLE AT LEAST ONE/TWO HOUR BEFORE CONSUMPTION.

PAIRING: TASTY FIRST COURSES, ROASTS, BREASES AND MATURED/BLUE CHEESES.