

BAROLO
CASCINA MONTEGROSSO



GRAPES: NEBBIOLO 100 %

ALCOHOLIC CONTENT: 14 % Vol

VINEYARD FEATURES:

PRODUCTION AREA: BAROLO (CN)

ALTITUDE: 290/480 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE: GUJOT PRUNING

DENSITY: 4,200 5,000 PLANTS/HA

QUANTITY: 90 quintals/ha

SOIL: CALCAREOUS-CLAY

WINE CHARACTERISTICS:

WINE MAKING: STEEL

AGING: 3 YEARS IN OAK BARRELS AND

1 YEAR IN THE BOTTLE

COLOUR: RUBY WITH GARNET REFLECTIONS

TASTE: DRY, STRONG

SERVING TEMPERATURE: 16 ° – 18 °

OPEN ½ HOUR BEFORE SERVING

**PAIRINGS: BEEF, GAME, POULTRY, SEASONED
CHEESE**