



BAROLO DOCG

A magnificent, noble and austere, fine dry red wine made by vinifying - with a lengthy maceration - scrupulously selected, perfectly ripe grapes grown only on our own vineyards. It is very well structured, with a good alcoholic content and great balance. Excellent with big dishes, grilled meats and cheeses.

Town: La Morra.

Solar Exposure: South, South-west.

Vine: Nebbiolo (Lampia, Michet).

Breeding kind: Arched-cane Guyot system.

Ageing: The two-year of ageing takes place in traditional medium-sized Slavonian oak casks.

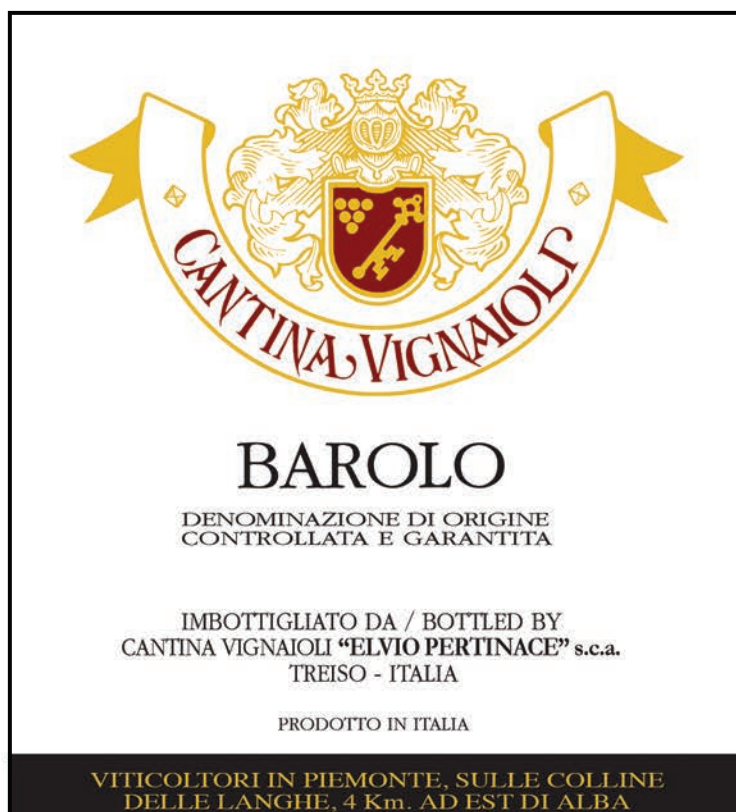
Wine making: The selected grapes are picked when they are completely ripe and the vinification is begun immediately. The fermentation on the skins lasts 10-12 days, with frequent pumping over of the must and strong plunging of the cap below the surface. Special care is taken over the immediate development of the malolactic fermentation.

Colour: Deep ruby-red, with nice garnet highlights which become more marked on ageing.

Bouquet: Intense, spicy, tending overall to ethereal, very persistent, notes of coffee and rose.

Taste: Austere, great structure, harmonious and velvety.

Ageing: In the bottle until the wine is three years old.



CANTINA VIGNAIOLI s.c.a.
TREISO - ITALIA
0173-442238
cantinavignaioli.com
P.IVA 00278700042