



BAROLO DOCG

Grapes

Nebbiolo 100%

Production area

Piemonte; Municipality Barolo, in the heart of Langhe and Monferrato - UNESCO World heritage.

Vinification

The harvest of the grapes, 100% Nebbiolo in purity, is followed by a careful selection of the grapes by hand on the tables in the cellar, destemming, pressing and fermentation, which takes place at controlled temperature between 25° and 30° for about 3 weeks. The wine is aged for 38 months - 18 in wood that enriches the wine with refined and evolutionary notes together with other nuances from the terroir.

Description

Intense red garnet color, rich and full bouquet with plums, red fruits and jam hints, aroma and smell that recall woods, eucalyptus, tobacco, and leather. In the mouth, the sweet tannic flavor is very clear and persistent with balsamic and toasted hints in the finish.

Food pairing

Ideal with red meat and game, excellent with fillet with truffle.

Serving temperature

16°-18°C

Aging potential in bottle

8-10 years

Bottle

Bordeaux Antique, 0,75L

Characteristics

Alcohol: 14 % vol.

Residual sugar: max 4 g/l



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