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Casali del Barone

Barolo DOCG



Vinification

The harvest of the grapes, 100% Nebbiolo in purity, is followed a 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 Pairings

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

Nebbiolo	Langhe, Piemonte	16–18 °C	Alcol: 14% Zuccheri: 3 g/l