

Wine: BAROLO DOCG

Grape variety: 100% NEBBIOLO MICHEL

Wine production area: Novello

Grape vine training system: GUYOT

Soil: rich in clay

Altitude: 400 meters above sea level

Harvest: middle of October

Yield: 8,000 kilograms/hectare

Vinification: maceration of the skins in stainless steel tanks, 15 days at a controlled temperature.

Ageing: in small oak barrel for 24 months, then 12 months in the bottle.

Sensory characteristics: it has a rich, full body, a ruby red colour with garnet hints and an intense bouquet of spices and undergrowth.