

BAROLO D.O.C.G. Brunate

TYPE: red wine

VARIETY: 100% Nebbiolo

VINEYARDS: Brunate (La Morra)

VINIFICATION: traditional fermentation in stainless steel barrels with long

maceration for about 25 days.

AGEING: 36 months in large oak casks

BOTTLE REFINEMENT: 6 months at controlled temperature.

COLOUR: intense ruby red with garnet reflections.

NOSE: ripe fruit notes, cherry and strawberry jam, violet, liquorice,

nutmeg

AROMA: broad, deep, fine, fresh, with dense tannins and long

persistence.

Serve at a temperature of around 18°C. ALCOHOL: 14,5% Vol. – Bottle size 0,75 cl

