



**BAROLO**

Denominazione di Origine Controllata e Garantita

**Cerviano-Merli**

**2015**

TENUTA  
**Baràc**



## **Barolo DOCG Cerviano-Merli**

**Grape variety:** Nebbiolo 100%

**Altitude:** 400 m a.s.l

**Exposure:** South-Est.

**Production area:** Comune di Novello.

**Soil:** rich of limestone.

**Training system:** guyot.

**Age of the vines:** 20 years.

**Harvest:** Second decade of October.

**Aging:** 18 months in big French oak barrels.

**Tasting notes:** Red garnet colour with ruby-red hints. Intense at nose, it has scents of withered rose and berries. Dry, soft, harmonic and full bodied on the palate. Velvety texture with a long finish.

**Pairings:** Red meat, wild meat and aged cheese. Wine for meditation.

**Optimal serving temperature:** 16° – 18°

Azienda vitivinicola **Tenuta Baràc**

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