



BAROLO RISERVA D.O.C.G. **LIMITED EDITION**

Name of the product: BAROLO RISERVA D.O.C.G.

Quality: DOCG

Vintage: 2010

TASTING NOTES

The Barolo has been defined more times the king of the wines; noble and generous known in Italy and to the foreign countries for his austerity, wealth of tastes and of aromas.

Barolo wine is appreciated for the culture, tradition and hard work that it embodies: the high quality of this product guarantees its continued presence on the market, achieving further success both in image and appeal on a national and international level. Produced south-west of Alba, in a region with rolling hills, which are steeper in some areas, Barolo is a wine with singular and precious characteristics that are determined by the complex geological profile of the area. Today Barolo is the most esteemed Italian denomination, and the two castles of the Marchese of Barolo and Count Cavour, where it was created, are important oenological centres.

Vine: 100% Nebbiolo

Colour: garnet red with orange reflections

Bouquet: intense, fruity and spicy

Flavour: dry, full-bodied and well balanced

Serving temperature: 18-20° C.

Serving suggestions: red meat, game and cheese. It is perfect to end a robust meal. Pour the wine into a decanter and let it breathe for about one hour before serving.

Best drunk: up to 10-15 years after vintage year.

Vinification: soft pressing and maceration for 30 days with temperature controlled.

Refined in stainless steel barrels for one year.

Ageing 10 years in 10 hl oak barrels, then aged in bottles for 6 months.

Alcohol degree real 15,15% in label 15,00%.

Residual sugar: < 4 g/l.

Total acidity: 5,67 g/l.

Total SO₂: 92 mg/l.

