

ESPRIT DU VIN

'An occasion for every wine'

BAROLO DOCG



Winemaker's Notes

The grapes are softly crushed and harvested at the correct phenological ripeness. Fermentation occurs in steel vats at temperatures between 28 and 34° C, with pump overs and punch downs. After malolactic fermentation, the wine is aged for three years, as required by regulations, in oak barrels.

Description

This long ageing refined wine has a garnet red colour and orangish highlights that intensify over time. Intense aromas of red and violet fruit pair with a fully ample and velvety flavour and a spicy, light vanilla finish.

Serving Suggestion

A long-living wine, especially suitable when matched with large plates of meat and aged cheeses.

Spec Sheet

Vineyard	Castelnuovo Belbo
	Piedmont
Varietal	Nebbiolo 100%
Appellation	Barolo DOCG
Vintage	2011
Body	Full
Alcohol %	14.0%