



BAROLO

(.....Classic....and not regular....or basic....)

D.O.C.G.

GRAPE VARIETY: NEBBIOLO 100%

VINEYARDS: Our Family owned Vineyards in Serralunga d'Alba (Ornato, Collaretto e Lirano), Grinzane Cavour (Gustava e Carzello), La Morra (Roncaglie), Barolo - Novello (Ravera) and from the 2015 vintage the recently acquired in Monforte (Mosconi). This is the classic traditional "Formula" used by the ancient Barolo Families to produce a Barolo which embraces and melts each of the peculiar characters of the different vineyards and terroirs of the Barolo area.

VINIFICATION: In stainless steel; Skin contact and maceration for about 25-30 days.

AGEING: in oak for 36 months: 30% in barriques for 12 months, then in casks. The remaining 70% for 36 months in casks.

NOTES: A classic style Barolo. Excellent structure, harmony, elegance. Soft tannins and balanced fruit. Approachable, but with a very long ageing potential.
Barolo is such a great wine which should not be described as a "basic" or "regular" Barolo, simply because it does not have any additional indication on the label other than the word "Barolo".