



"ORNATO" BAROLO **D.O.C.G.**

GRAPE VARIETY: NEBBIOLO 100%

VINEYARDS: from a severe selection of “Nebbioli” from our Family owned Vineyards of Cascina Ornato in Serralunga d'Alba, one of the most historical and prestigious areas of the entire Barolo region, very well known for the great structure and longevity.

VINIFICATION: In stainless steel tanks, high temperatures. Maceration: 25 days.

AGEING: In oak for about 36 months: in barriques for the first 12 months and then in casks.

NOTES: Great structure, concentration, ripe fruit, soft tannins, tobacco. Immediate, but with a very long life. Produced in small quantities.