



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

GRAPE VARIETY:
NEBBIOLO 100%

VINEYARDS:
From a small 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 great structure, tannins, freshness and longevity.

VINIFICATION:
In stainless steel tanks at high temperatures.
Maceration for 30 days.

AGEING:
In large oak “botti” for about 30 months; a small amount in French oak barriques for the first 12 months.

NOTES:
The very first Single Vineyard Barolo produced by the Pio Family, for the first time in 1985.
Great structure, power, concentration, with a very long life. Produced in small quantities.

