

BAROLO DOCG

GRAPES

100% Nebbiolo

PRODUCTION AREA

It is produced in the province of Cuneo in a specific area, which includes the villages of Barolo, Serralunga d'Alba, La Morra, Grinzane Cavour, Diano d'Alba

SENSORY QUALITIES

Bright ruby colour with garnet hues. Typical and intense bouquet with scents of tobacco and chocolate. Smooth and vel-vety taste

VINIFICATION AND REFINEMENT

It is fermented in stainless steel tanks for 12-15 days at a controlled temperature, between 25°C and 29°C. It is then aged in 2500 liter oak barrels for 40 months

MINIMUM ALCOHOL CONTENT

14% vol.

SERVING TEMPERATURE

18-20°C. Uncork the bottle at least an hour before drinking

BEST WITH

Red meats, game and pasta. It is especially lovely with typical dishes of Langhe, such as "Brasato al Barolo"(braised beef in red wine) and Tajarin al ragu.

Excellent with porcini risotto and strong cheeses.

NOTES

Known as the "King" of Nebbiolo, this famous wine can be drunk young but can age for 10-20 years or more.

Produced in Italy

Contains sulphites



SALVANO VINI