

BAROLO VINORUM

RISERVA DOCG

GRAPES

100% Nebbiolo

PRODUCTION AREA

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

SENSORY QUALITIES

Dark, deep garnet red colour. Classic perfumed kirsch bouquet with scent of sweet wood and vanilla. Velvety tannins and small dark fruits on the palate.

VINIFICATION AND REFINEMENT

It is fermented in stainless steel tanks for 15-18 days at a controlled temperature, between 25°C and 29°C. It is then aged in 5500 litres Slavonian oak barrels for 60 months

MINIMUM ALCOHOL CONTENT

14% vol.

SERVING TEMPERATURE

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

BEST WITH

Red meats, perfect with game. It is especially suited to certain typical dishes of Langhe, such as "Brasato al Barolo" (braised beef in red wine). Excellent with matured cheeses or between meals as a "meditation wine".

NOTES

It is undoubtedly one of the most prestigious Italian wines, and a milestone in the Piedmontese and Langa tradition. It is an exquisite product vinified exclusively during exceptional years and in a limited quantity of bottles

PACKAGING

In an old-fashioned Bordeaux bottle (910 g), handmade packaging with wax seal and traditional Italian tricolor ribbon

Produced in Italy

Contains sulphites



SALVANO VINI