



Barolo Vecchia Storia DOCG

Grapes Variety
100% Nebbiolo

Viticultural details
Grapes are produced from hillside vineyards 300/350m above sea level.
Training System Guyot, Clayey-Calcareous soil.
Manual harvest, preceded by summer thinning of excess bunches of grape

Vinification and maturation
Maceration with skin contact for 15 days with short and soft pumping over the skin capSoft. The wine matures for 3 years in large oak barrel.

Gradazione Alcohol
14 % vol.

Features
Colour: intense garnet.
Bouquet: violet, cherries and liquorice aromas.
Palate: Dry with silky tannin, well balanced and elegant.

Pairings
Baked beef shank, braised veal cut, baked lamb.

Serve at: 18-20°C. (64-68°F.)