



## Barolo DOCG



**VINTAGE**  
2011



**APPELLATION**  
Barolo DOCG



**AREA**  
La Morra, Piedmont



**GRAPES**  
Nebbiolo



**ALCOHOL LEVEL**  
13,5%



**SERVING TEMPERATURE**  
64°F



**BOTTLE SIZE**  
750 ml

### VINIFICATION

The grapes are hand picked and vinified following the traditional style of fermentation in contact with the skins to highlight the personality of the terroir. Following the malolactic fermentation, the wine ages in barriques for 24 months followed by an additional 6 months in bottle.

### COLOR

The wine has a ruby-garnet color with orange hues.

### BOUQUET

The nose is elegant and floral showing Bing cherries and currant with scents of violet, licorice, sweet tobacco and exotic spice.

### PALATE

The palate is medium to full bodied and silky revealing juicy cranberry, sweet leather and clove that lead to silky and substantial tannins with a lasting finish.

### FOOD PAIRINGS

Pairs well with mushroom risotto, beef, game and stew.



CAMPAIGN SUPPORTED  
BY REGULATION EC N. 1308/13