



Francesco & Scanavino
SELEZIONE VINI NOBILI



BAROLO
Barolo D.O.C.G.

“KING OF WINES AND WINE OF KINGS”

the grapes come from one of the historic villages for the production of this highly-prized wine, Castiglione Falletto, where the richest Barolos with the most body and the greatest ageing potential are grown.

Barolo is made from Nebbiolo grapes, and on the highly calcareous soil to be found here this miserly vine produces just a small number of very precious, powerful bunches, an attentive vinification, followed by lengthy maturing in French oak casks in keeping with time-honoured tradition, put the finishing touches to its characteristics and special qualities.

GRAPE-VARIETIES: 100% Nebbiolo

SOIL: clayey-calcareous

COLOUR: bright garnet red tending to brick on ageing

NOSE: very intense and penetrating, with hints of violets and dog roses

TASTE: dry, full-bodied and demanding, with the passing of the years it becomes smooth and well-balanced, with a very long finish and an aftertaste reminiscent of liquorice

MATURING: 2 years in casks of French oak, and 1 year in the bottle

AGEING POTENTIAL: one of the longest lasting wines, a good vintage can keep for over 20 years

FOOD PAIRINGS: big red meat dishes, especially if they are cooked in the same wine, all types of game, tangy, mature cheeses

RECOMMENDED GLASS: balloon, best decanted before serving to let the wine breathe and offer up all its fragrance

SERVING TEMPERATURE: 18-20 °C.

Francesco Scanavino &C. sas

Loc.Scorrone,31-Str.Prov.31-12054-COSSANO BELBO(CN)-Piemonte-Italia

T.+39 0141 837102 F. +39 0141 185 0492 info@francescoscanavino.com www.francescoscanavino.com