

BAROLO

Barolo D.O.C.G.

GRAPE-VARIETIES

100% Nebbiolo

SOIL

Clayey – calcareous

WINE TYPE

Still red wine

VINIFICATION

Grapes hand - picked in small crates, destemmed and crushed; maceration at controlled temperature for 15-20 days with regular punch-downs.

MATURING

9 months in stainless steel, followed by bottle ageing.

TASTING NOTES

COLOUR: deep ruby red, tending to garnet on ageing

NOSE: vinous, rich and penetrating, tending to ethereal on ageing

TASTE: dry, with plenty of body and good acidity, slight showing of tannins, but not overbearing, long aromatic finish

AVAILABLE FORMATS

750 ml

1500 ml



Francesco Scanavino & C. s.a.s

Località Scorrone, 31, Str.Prov.3112054, COSSANO BELBO (CN), Piemonte, Italia

info@francescoscanavino.com

Tel: +39 0141.837.1022

www.francescoscanavino.com