



BAROLO D.O.C.G. BADARINA

VARIETY Nebbiolo

PRODUCTION AREA Serralunga d'Alba, Loc. Badarina - CN

SOIL Calcareous with clayey and sandy marls

HARVEST Manual, using crates. First half of October

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING A minimum of 48 months in oak barrels, tonneaux and in the bottle

ALCOHOL CONTENT 14.5% abv

SENSORY NOTES Intense red with garnet reflections. The nose is broad, enveloping and complex, with hints of blackberry and ripe red fruits accompanied by spicy and balsamic notes. Strong, harmonious, enveloping and persistent in the mouth.

RECOMMENDED PAIRING Wild game, red meat, elaborate main courses and flavorful cheese

SERVING TEMPERATURE 16/18° C

LONGEVITY More than 20 years

SIZE 75 cl./150 cl.