

*La Roncaglia*



BAROLO DOCG

# Barolo

## GRAPE

Nebbiolo 100%

## VINEYARDS

Placed in the Municipality of La Morra (CN), in Silio area, altitude 280 meters above sea level, south-east east exposure, and in Capalot area, altitude 350 meters above sea level, south-east facing position, soil consisting of clay-limestone marl with sand veins.

Plantation: guyot simple.

Vineyard grid: 0.90 x 2.40 m.

Production: 7000 kg/Ha.

## HARVEST TIME

1st decade of October.

## VINIFICATION

Selection of grapes in the vineyard.

Maceration of about 15 days in thermoregulated steel tanks with automatic and computerized system of pumping over and punching down. Malolactic fermentation.

## AGEING

In French oak barrels of 1600 liters for 36 months.

## BOTTLING

At least four months before being marketed.

## TASTING NOTES

Color: bright red tending to garnet.

Aroma: floral, with notes of rose and violet also withered; fruit, especially wild strawberries, raspberries and cherry jam, plums, with balsamic notes of liquorice, tobacco and leather

Taste: warm, structured, elegant, with tannin often marked in youth, notes of flavor and acidity, delicate persistence, with floral and balsamic aftertaste. Over the time, tannins have an evolution that "rounds" the gustatory profile making it softer and, above all, with further elegance

Pairings: to be savored alone or with game dishes; the wine will be able to withstand strong and marked flavors and sensations. Excellent with truffle-based dishes and with aged cheeses.