

BAROLO D.O.C.G. CEREUQIO



Grape variety: Nebbiolo

Production Area: Cerequio di La Morra subzone

Vineyard elevation: about 320 m

Soil type: compact marl, deep limestone, south to southeast-facing

Training system: Classic Guyot

Maximum yield per hectare: 80 quintals

Vinification: maceration on skins for 20-25 days in stainless steel

Elevage: two years in oak barrels, strategically distributed between small to medium barrels and large casks

Colour: garnet red, with ruby undertones tending to orange

Nose: complex and ethereal with notes of vanilla, cinnamon and green pepper

Palate: dry and austere with notes of liquorice, harmonious and opulent

Alcohol: 14% by volume

Pairings: mostly with rich and intensely aromatic dishes. Barolo is ideal for celebrating moments of friendship and conviviality, an equal companion to meditation and hospitality