



BAROLO DOCG

Product Name:	BAROLO DOCG
Grape Variety:	100% NEBBIOLO
Growing Location:	Barolo - M.G.A.: Liste, Fossati, Cannubi, Cannubi San Lorenzo e San Pietro delle Viole
Vineyard position:	South/South - East; 290 - 370 mt. a.s.l.
Soil:	calcareous and clay marl
Wine training system:	guyot
Planting density:	4.000 plants/ha
Grape harvest:	2 nd week of October
Alcohol content:	14 %
Serving temperature:	18°C

Technical Profile

After the manual harvest in our five historic vineyards in the municipality of Barolo, the grapes are de-stemmed and crushed in the cellar. Spontaneous fermentation follows in large concrete tanks, at a temperature between 22 ° and 28 ° for about 15 days. Subsequently, submerged cap maceration in concrete for 20 days, at which time the malolactic fermentation also takes place. The wine is racked into large Slavonian oak barrels where it will age for more than 24 months. This is followed by a passage in concrete tanks before being bottled.

Tasting notes

Ruby red color with garnet highlights. Fresh red fruits and spicy hints on the nose. Pleasant acidity that brings freshness. Delicate and sweet tannin.

Perfect pairing

Barolo goes well with important dishes, such as traditional Piedmontese meat main courses. Ranging from world traditions, there is *gulasch* in Eastern Europe. Going to Japan instead *gyoza* (fried dumplings stuffed with spring onion, marinated pork and spices), grilled meat (*yakiniku*) such as beef; but also fish, such as *Black Cod* (Alaskan fish marinated with sugar, sake, miso). Moving to The United States of America, beef (*angus*, *wagyu*, *bue nostrale*, *longhorn*) in different cuts such as *brisket* and *beef ribs*. One recipe is, for example, *onion stout beef*. But if you have the pleasure, even a simple “special” toast is perfect!



CAMPANIA FINANZIARIA SU VINI
DUE MIGLIAIOLI N. 1.000.000
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