

B A R O L O 2 0 0 0

BAROLO  
DOCG  
RISERVA



Nebbiolo



Serralunga d'Alba



High content of limestone and grey marl alternating with sand



300-400 asl



South/south-west



System: guyot  
4.400-5.000 plants/ha



I-II ten-days  
of October



14 % vol



17-18 °C



0,75 L

#### TECHNICAL NOTES

**Vinification:** the fermentation is traditional: medium-long (15 days) in stainless steel vats with a floating cap at a controlled temperature (30-31° C). The must then stays in contact with the skins for further 15 days to optimize the extraction of the polyphenolic substances and help start the subsequent malolactic fermentation.

**Ageing:** one year in barriques from Allier and two year in oak casks still from Allier (2000 lt). After a soft clarification, the wine is bottled for a further

period of maturation in the bottle, the length depends from the characteristics of the vintages, but never less than 24 months. **Shelf-life:** The wine will reach its peak 6-8 years after the harvest, but its life can vary considerably depending on the vintage.

#### TASTING NOTES

Garnet colour with intense ruby reflexes. The bouquet shows hints of very mature fruits and spices. In the mouth very ripe tannins give a sweet and persistent taste

#### PAIRINGS

Ideal with big red meat dishes and medium or mature cheeses, it can also make for pleasant after-dinner company.

