


TERRE

lands of Italy 



BAROLO DOCG

GRAPES

Nebbiolo

PRODUCTION AREA

Production area of Barolo D.O.C.G.

HARVEST

Manual, first half of October.

VINIFICATION

Stripping and fermentation with maceration on the skins for 10-12 days in stainless steel tanks at controlled temperature, with periodic replacements.

AGING

It is aging in slavian oak casks for a minimum of two years and thereafter for at least twelve months in stainless steel tanks. After this period the wine is bottled, where it will continue its refinement.

FEATURES

The color is deep garnet red. The bouquet has all the typical aromas of the grape nebbiolo after the aging period provided by the process of production, showing the dried fruit, flowers, spices, sweets, and the typical delicate herbaceous aromas. In the mouth, the perfect balance between tannins, freshness and the alcoholic content, offer truly powerful sensations but absolutely elegant and pleasing. Good intensity and persistence put this wine one of the best expressions of the Langa.

PAIRINGS

It is appreciated in conjunction with dishes of red meats, game, roasts and cheeses and cured meats. In the philosophy of Batasiolo, this Barolo has all the credentials to be considered not only the wine for special occasions, but a nice complement to the refined gastronomic cuisine and grand social occasions.

SERVING TEMPERATURE

18°-20°C