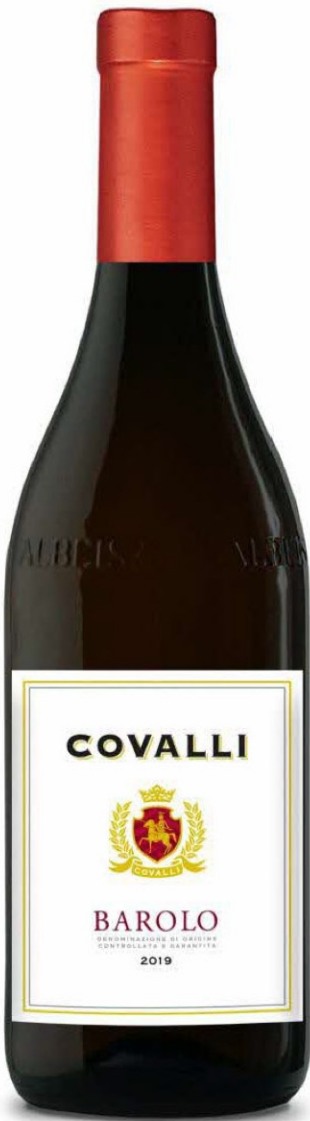


COVALLI BAROLO DOCG



APPELLATION	Barolo DOCG
GRAPES	100% Nebbiolo
ALCOOL (%VOL)	14,5%
COLOUR	Ruby red
SIZES AVAILABLE	0,75L
CULTIVATION AREA	Verduno, La Morra
SOIL	Clayey – Calcareous
VINIFICATION	Vinification with fermentation in stainless steel tanks at a controlled temperature, post fermentation maceration, and racking after 22-25 days, racking and malolactic fermentation completed with the maintenance of the temperature. A long period of maturation in large oak barrels with subsequent rest in bottle. Ageing: 6 months on its own yeasts Yeasts: selected yeasts
TASTING SUGGESTION BY VALTER BOSIO	Tasting Impression: The palate is full, well-balanced with velvety tannins. Tasting temperature: 18° C Meal coupling: Ideal with big red meat dishes, like Brasato Beef or grilled meats and medium or mature cheeses, it can also make for pleasant after-dinner company.