



BAROLO DOCG



Production zone Piedmont Region – Langhe Area

Grape Nebbiolo

Alcohol 14%

Wine description The color is garnet red with orange highlights that become more noticable with the passing of the years. The nose is delicate and ethereal, with intense, rounded, lingering aromas. Warm and full-bodied, with a complex, dry, well-balanced taste; sweet, complex tannins making for an exceptional wine.

Food matches Ideal with main courses as well with baked beef shank, braised veal cut, baked lamb with potatoes. It can be a great sipping wine after dinner too.

Best within Wine with a long aging potential

Serving temperature 18° - 22° C

Packaging American pallet (100x120) 55 cartons x 12 bott. ml 750

Box weight 17,5 Kg

Box size 34 x 27 x 32 cm

Code carton 763955522576

Code bottle 763955522576