

B A R O L O 1 9 7 4

B A R O L O
D O C



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 clarifi-

cation, 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 12 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

Deep garnet red with orange reflexes. Its clear-cut, intense nose has typical overtones of cinnamon,

nutmeg, wooden licorice and porcino mushroom. The taste is still fresh thanks to its acidity and strong presence of tannins.

PAIRINGS

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

