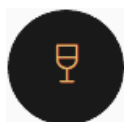
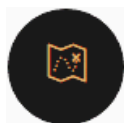




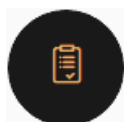
BAROLO D.O.C.G.



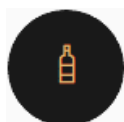
GRAPES
Nebbiolo 100%



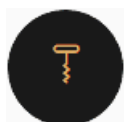
PRODUCTION AREA
It is produced in the province of Cuneo in a precise area, which includes the villages of Barolo, Serralunga d'Alba, La Morra, Grinzane Cavour, Diano d'Alba



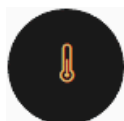
ORGANOLEPTIC QUALITIES
Bright ruby colour with garnet hues. Typical and intense bouquet with scents of tobacco and chocolate. Dry and velvety taste



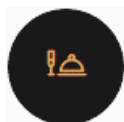
VINIFICATION AND REFINEMENT
It is fermented in stainless steel tanks for 12-15 days at a controlled temperature, between 25°C and 29°C. Then it is aged in oak barrels containing 2500 litres as long as 40 months



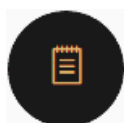
MINIMUM ALCOHOLIC CONTENT
14 % vol.



SERVING TEMPERATURE
18-20°C. Uncork the bottle at least an hour before drinking



BEST WITH
Red meats, perfect with game. It is especially fine with certain typical dishes of Langhe, such as "brasato al Barolo" and "lepre al civet" (braised beef and hare cooked in wine). Excellent with matured cheeses or between meals



NOTES
It is undoubtedly the most prestigious Italian wine, and milestone in the Piedmontese and Langa tradition

SALVANO