



## BAROLO D.O.C.G. Del Comune di Serralunga d'Alba

Grape Variety:

Nebbiolo 100%. Subvarieties: Lampia, Michet.

Exposure:

Different exposures of the vineyards.

Altitude:

Different altitudes of the vineyards.

Total Surface Area:

2 ha.

Soil Composition:

Mainly calcareous clay, with variations for each vineyard.

Vine Training System:

Simple Guyot.

Yield:

6.500 kg/ha.

Harvest:

Manual.

Tasting Notes: The nose is characterised by the variety of aromas, from rose and violet to fruit and spices, liquorice and nutmeg. The palate is soft and well-structured, characterised by fine tannins and good acidity.

Serving Suggestions: Roasted and braised meat, game, strong and mature cheeses. Serve at a temperature of 18°C.