



BAROLO D.O.C.G. Riserva San Bernardo

Grape Variety:
Nebbiolo 100%. Subvarieties: Lampia, Michet.

Soil Composition:
Calcareous clay.

Exposure:
East/South-East.

Vine Training System:
Simple Guyot.

Altitude:
330 - 390 m above sea level.

Yield:
6.000 kg/ha.

Total Surface Area:
2 ha.

Harvest:
Manual.

Tasting Notes: A complex wine with great solidity, the vegetal component on the nose interacts with red fruits, liquorice, pepper and truffle notes. On the palate it reveals vigorous tannins, opening up into a persistent, citrusy finish. We have chosen to produce our Barolo Riserva San Bernardo only in the best vintages.

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