

Barolo DOCG

DOCG (DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN)



SOIL: CALCAREOUS- MARLY
HARVEST PERIOD: OCTOBER
AGING: 3 - 4 YEARS

CHEMICAL ANALYSIS

ALCOOL: 14% - 15%
SUGARS: 0-0.1 g / l
ACIDITY: 5.00 - 6.00 g / l
SULFUR: 50-80 mg / l
FEATURE: STILL

ORGANOLEPTIC CHARACTERISTICS:

Color: intense ruby red with garnet shades.

Aroma: broad, intense with a pleasant bouquet of withered roses, violet, spices, tobacco and tar. The Nebbiolo grape is persistent, complex but austere.

Taste: versatile, dry, austere, medium to full body, elegant and excellent with persistent tannins and a pleasant finish. Harmonious and soft with hints of blackberry and spices. Typical taste of Nebbiolo grapes.

Serving temperature: 18-20 ° C.

It can be kept: : for 10 - 12 years.

ACCOMPANYING DISHES

Excellent to accompany main courses of red meat , games as wild porc , goose and ducks and different cheese



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