Barolo DOCG - Terre Sabaude

GRAPES: Nebbiolo 100%
GRADATION: 14% Vol.
PRODUCTION AREA: Barolo and Monforte
ALTITUDE: 292/480 mt above sea level
CULTIVATION TECHNIQUE: Gujot Pruning
DENSITY: 4200 - 5.000 – plants/ HA
GRAPE PER HECTAR: 80 Q.li/Ha
SOIL: Clay, calcareous
MACERATION: 10/12 Days
AGING: 15 DAYS in steel tank 2 years in oak barrels and 1 year in bottle.
COLOR: Garnet red with orange reflections
TASTE: dry, full, strong and aromatic

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