



BAROLO D.O.C.G.

PRODUTTORI DI
GOVONE




Terre Sabaude®

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

NEBBIOLO 100%

GRADATION:

14% Vol.

VINEYARD FEATURES:

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

WINE PRODUCTION FEATURES:

MACERATION:

10/12 DAYS

AGING:

15 DAYS IN STEEL TANK , 2 YEARS IN OAK BARRELS AND 1 YEAR IN BOTTLE.

REFINEMENT:

IN BOTTLE

COLOR:

GARNET RED WITH ORANGE REFLECTIONS

TASTE:

DRY, FULL, STRONG AND HARMONIC

SERVICE TEMPERATURE:

16/18 ° - OPEN HALF HOUR BEFORE SERVING

PAIRING:

BEEF, GAME MEAT, POULTRY,PASTA, SEASONED CHEESES