

*Gigi Ronco*

## BAROLO "Arione" - DOCG 2012

**Denomination:** Barolo DOCG

**Varietal:** 100% Nebbiolo

**Altitude of Vineyard:** 400m approx. above sea level

**Origin:** Serralunga d'Alba (CN)

**Single Vineyard (Cru):** Arione

**Alcohol Content:** 14.50% Vol.

**Total Acidity:** 5.5 g/l.

**Dry extract:** 28 g/l.

**Vinification:** Natural fermentation in temperature controlled stainless steel vats. The fermentation lasts approximately 10 to 12 days and then the wine macerates with the submerged cap for an additional 8 -10 days during which daily pumping-over allows for the optimal extraction of tannins and aromatic components.

**Aging:** 36 months in large Slavonian Oak barrels.

**Bottle Aging:** After ageing in wood, the wine is bottled and refined for at least six months then released on the market not earlier than 4 years after the harvest.

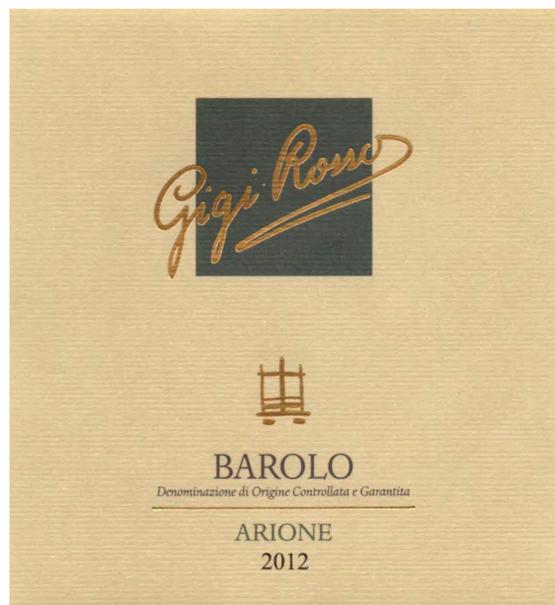
**Description:** This Barolo comes from one of the most historically renowned single vineyards in the township of Serralunga d'Alba, and is situated in a splendid south-facing exposure. The meticulous care given to the vineyards together with a yield of less than 70 quintals per hectare, guarantees the highest level of quality. During its long aging in Slavonian oak and in the bottle, the wine develops its characteristic flavors: tar (also known as 'goudron' in French), black cherry, dried herbs and spices that render the wine unique and famous.

**Tasting and Pairing:** Intense garnet-red with lively orange highlights. A rich bouquet of licorice, dried flowers, ripe black cherries, earth and spice, with a balsamic note of mint-leaf in certain vintages. On the palate, full-bodied, warm and intense. Dry and pleasantly tannic with mineral notes. The structure is powerful and at the time elegant which makes the wine approachable already in its fourth year of aging, although it continues to mature in the bottle and can normally be kept 10+ years.

**Food Pairing:** Meat dishes, especially braised meat (Brasato al Barolo) and game, also aged cheeses

**Food accompaniment:** Meat dishes, especially braised meat and game. Seasoned cheese

**Suggested serving temperature:** 18°C (64 - 65°F)



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