



Gigi Ronco

BAROLO “Del Comune di Serralunga D’Alba” - DOCG 2012

Denomination: Barolo DOCG

Varietal: 100% Nebbiolo

Altitude of Vineyard: 400m approx. above sea level

Origin: Monforte d’Alba (CN)

Cru: Castelletto estate

Alcohol Content: 13.50% 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 six months then released on the market not earlier than 4 years after the harvest.

Description: This powerful and generous Barolo owes its quality to the lime-based terrain in which it grows. It combines a big structure with accentuated tannins and delicate etherial notes. It best expresses its complexity after several years of bottle ageing developing perfumes of resin, leather and cocoa. It is by nature a Barolo of great character that mellows with ageing.

Tasting and Pairing: Intense garnet red with orange highlights. Bouquet; Etherial and heady fragrances of fruit jam accompanied by vegetable notes and spices. On the palate, Full bodied, warm, intense, invigorating, dry and tannic, with a long finish and characteristic “goudron” (tar) aftertaste. Although good after four years, Barolo continues to improve in the bottle and can be kept for over ten years.

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

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



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