



BAROLO – DOCG 2012

Varietal: 100% Nebbiolo estate-grown grapes

Exposure: Southwest

Harvest: During the ripening of the grapes we thin out the bunches to optimize the yield and then hand-select them before they undergo soft crushing.

Alcohol Content: 14.5% vol.

Vinification: Selected yeasts that respect the fragrant aroma of the product are added to the must. Maceration on the skins in heat-conditioned tanks with frequent, gentle breaking up the cap to ensure remixing of the mass, stimulating the enzymatic and fermentation processes and encouraging the development of the aromatic fraction, especially the fruity aromas. At the end of temperature-controlled fermentation, the wine is drawn off and racked.

Aging: The wine spends at least two years in oak barrels. It is then prepared for bottling.

Bottle Aging: Bottle refinement of up to a year before being released on the market, according to regulations, no sooner than the fourth year after the harvest.

Color: Brilliant, garnet red, good intensity, with slight garnet/orange highlights

Nose: Ethereal, intense and persistent, with scents of violet, cherry, spices (cinnamon, cloves), vanilla and leather

Taste: Dry, warm, with generous body, robust and suitably tannic but not too austere, smooth, balanced, with an intense and persistent finish characterized by sensations reminiscent of the bouquet

Suggested serving temperature: 16 - 18°C (61 - 65°F)

Aging/Method of Storage: At least 18/20 years if stored correctly, away from light, at a cool and constant temperature, in the same horizontal position as when it arrives in its case until the moment of consumption.



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