



VOLPI BAROLO DOCG



GRAPE VARIETY 100% Nebbiolo

PRODUCTION 54 hl/Ha.

LOCATION superb vineyards located in the village of Barolo

VINEYARDS Southeast to southwest exposition on moderate-high slopes. Soil composition : compact, clayey, blue-grey marl, alkaline, rich in microelements, poor in organic matter.

VINIFICATION fermentation with submerged cup maceration (20 days) at a temperature of 28-30° C.

MATURING 3 years in Slavonian large oak barrels, one year in bottles before sale.

AGEING depending on the vintage, it has an aging potential of further 10 -15 years, attaining great harmony and a superb range of aromatic qualities.

CHARACTERISTICS bright, garnet red, which acquires orange hues with aging. Unmistakable aroma, extremely pleasant, intense and ethereal. Very lingering, dry taste, full, strong and austere. When matured over a long period, it acquires great harmony and wonderful balance. Its quality rank among the best in the world.

ALCOHOLIC CONTENT 13,5% vol. min.

SERVING TEMPERATURE 18-20 °C.