



DOSIO



Barolo D.o.c.g. 2008

Grapes: Nebbiolo

Vineyard:

Production zone: municipality of La Morra

Altitude: 450-480 m. above sea level

Soil composition: blue marls

Exposure: South - Southeast

Average yield: 65 quintals/hectare

Training system: Guyot

Harvest period: first ten days of October

Cellar:

Vinification: stemmer-crusher, maceration in temperature controlled tanks at 25-26 °C with daily pumpover for 15-18 days and successive malolactic fermentation

Ageing: 36 months in 25-hl Slavonian oak barrels and then 9 months in glass before marketing

Tasting notes:

Colour: garnet red

Nose: hints of cherry, rose and violet

Taste: excellent balance between acidity and tannins

Serving temperature: 16-18°C

Recommended pairings: red meats, game, braised meats, aged cheeses

Alcohol content: 13,5%

Number of bottles produced: 6,500 750 ml bottles

Longevity: 20-25 years