



DOSIO



Barolo

D.O.C.G. 2010

Grapes: 100% Nebbiolo

Vineyard:

Production Area: La Morra and Barolo

Altitude: 480 m. above sea level

Soil composition: Blue marls

Exposure: South – Southwest

Average yield: 70 quintals/hectare

Training system: Guyot

Harvest period: October

Cellar:

Vinification: de-stemming-crushing, maceration in temperature controlled tanks at a temperature of 25-26 °C for 15-18 days with daily pumping over of the must, followed by malolactic fermentation

Maturation: Oak barrels minimum 18 months

Tasting notes:

Color: garnet red

Nose: hints of cherry, rose and violet

Taste: excellent balance between acidity and tannins

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

Alcohol content: 13.5%