



Barolo *docg*

Producer: Flli Manzone



Fondo europeo agricolo per lo sviluppo rurale:
l'Europa investe nelle zone rurali



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GRAPE:

100% Nebbiolo

VINEYARD:

Monforte d'Alba

PRODUCER:

Fili Manzone Winery

SOIL CHARACTERISTICS:

Marbley, clay-like chalk, of a bluish-grey colour.

HARVEST PERIOD:

Hand-picked in October when the grapes are very ripe.

NO ARTIFICIAL IRRIGATION

VINIFICATION:

Starts with a soft pressing of the grapes to preserve its characteristics, the lengthy maceration process lasts for 20 days in order to extract the elements necessary for long aging; the temperature is carefully controlled.

AGEING:

Maturation is carried out in large Slavonian oak barrels for 30/36 months. During the August of the third year following harvest, the wine is placed in bottles which are laid down and is refined for at least 6 months. The wine is ready for the market in the February of the fourth year following harvest.

COLOUR:

Pomegranate red, full and flawless, in time acquires delicate orange reflections.

BOUQUET:

Fruity and spicy, with hints of raspberry and strawberry jam, slight hints of vanilla, cocoa and cinnamon.

FLAVOUR:

Dry, warm, harmonious, wine of great structure and aromatic persistence (ELEGANT).

ABV:

14% vol.

SERVING SUGGESTIONS:

Rich first courses, stewed or braised red meats, very mature cheeses.

SERVING TEMPERATURE:

18°C

