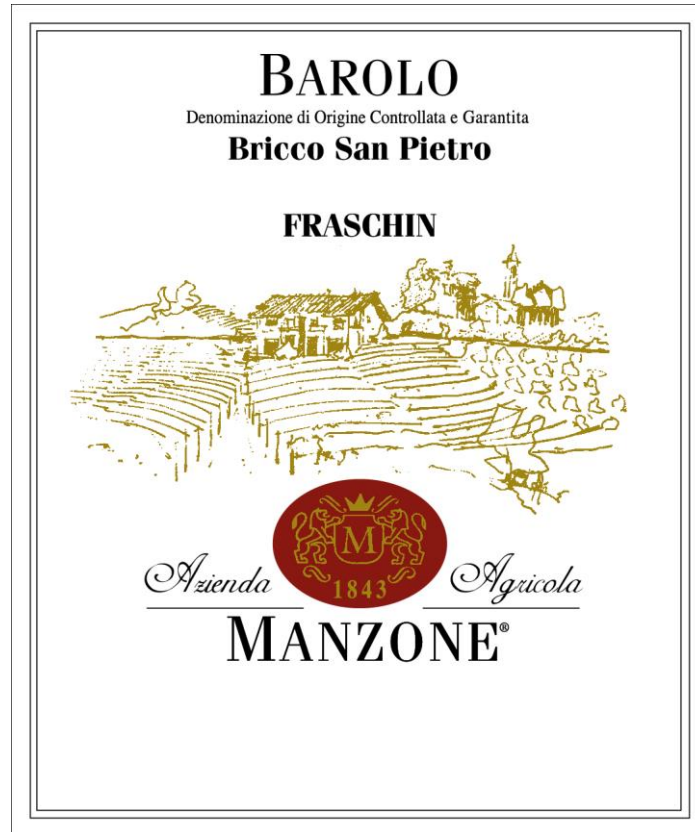


Barolo D.O.C.G.



Special origin

from the vineyards "Fraschin", in the commune of Monforte, south/west exposure, at the altitude of 400 m a. s. l., on a terrain consisting of clayey limestone marl

Grape harvest period

in the first 15 days of October

Wine making

the traditional red wine making starts with the soft pressing of the grapes putting to one side the grape stalks; the maceration continues for 20 days, with an accurate control of the temperature

Maturation

the maturation occurs in big oak casks from Slavony for 30/36 months

Refinement

in the month of August after 3 years from the harvest the wine is bottled and must be kept in bottles lying horizontally in the cellars for at least 6 months

Towards the market

the wine will be ready for the market by the month of February, during the fourth aging year after the harvest

Availability

bottles

Organoleptic characters

Great, full-bodied and impeccable wine with a garnet red colour and orange streaks which appear after the passing of years; a scent of fruit and spices with strains of jam, raspberry, strawberry, vanilla, cocoa and cinnamon; it has a dry and warm taste, with a rather good structure and great aromatic persistence

At table

big meat starters and highly savoury first course dishes, second course stewed and braised meat dishes, hard mature cheeses