



AZIENDA AGRICOLA  
**La Fusina**

**BAROLO**  
DOCG

Color ruby red with soft garnet reflexes, nuances of amaranth red. Aroma intense, clean with notes of marasca cherry, blackcurrant and mulberry; aftertaste sensation remembering straw and pepper. It is perfect with strong dishes, in particular, meat dishes. The vineyards where the grapes for our Barolo are grown are around 20-25

years old, and are located in Perno, an outlying district of the village of Monforte d'Alba. This Barolo is aged for around 30 months in 500-litre French oak barrels, stored in a small cellar on the piazza of Perno until certification is obtained.

**Production area:** Monforte d'Alba, Perno

**Grape variety:** 100% nebbiolo

**Altitude:** 395 meters

**Soil:** limestone and clay soil

**Age of vineyard:** 20 years

**Fermentation length:** 6-8 days

**Vinification:** short with frequent reassemblages and temperature check

**Ageing:** 30 months in tonneaux from France, 1<sup>st</sup>-2<sup>nd</sup> passage

**Refinement in steel:** 12 months

**Refinement in bottle:** 8 months

**Serving temperature:** 18 °C

**Perfect dishes:** meat dishes, and aged cheese