



## Barolo (DOCG)

Denominazione di Origine Controllata e Garantita

**Grape Variety:** 100% Nebbiolo

**Municipality:** Diano d'Alba

**Soil:** calcareous clayey marl and light sandy stratification

**Training System:** Guyot

**Yield:** 75 Ql/Ha Crop thinning for higher quality

**Vinification:** Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in steel tanks.

**Ageing:** French oak barrels.

**Alcohol Content:** 14 % Vol.

**Characteristic:** Perfumes are intense, with strong hints of very ripe red fruit, cherry jam, and plums. The taste is pleasant, dry, full-bodied, harmonious, and with very elegant tannins.

**Serving Temperature:** 18 - 20 °C

**Food Pairings:** First courses like "ravioli", spiced meats, stews and wild meat.



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