



BAROLO D.O.C.G. RISERVA BADARINA

VARIETY Nebbiolo

PRODUCTION AREA Serralunga d'Alba, Loc. Badarina - CN

SOIL Calcareous clay with sandy-silt components

HARVEST Manual, using crates. Second half of October

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING A minimum of 60 months in oak barrels, tonneaux and in the bottle

ALCOHOL CONTENT 14.5% abv

SENSORYNOTES Bright red with garnet reflections. The nose is intense and complex with notes of cocoa, mint, black cherries and leather.

Harmonious and persistent, full-bodied

RECOMMENDED PAIRING Excellent with wild game, roasts, truffles, mushrooms and flavorful cheeses

SERVING TEMPERATURE 16/18° C

LONGEVITY More than 20 years

SIZE 75 cl.