



BAROLO
“Garbalet”
DOCG



GRAPE VARIETY
100% Nebbiolo
ALCOHOL BY VOLUME
14%

VINEYARDS & TERROIR

Region Piemonte – 8 cru - Castiglione Falletto, Monforte d’Alba, Novello, Verduno, Serralunga d’Alba
Climate Mild with good thermal excursion
Altitude 300 meters a.s.l. - hilly
Soil Very mineral - Medium texture, loose on surface tending towards limestone

APPEARANCE and OLFACTORY

Wine with good brightness of color and captivating shades that endure over time. An intense bouquet, rich and lingering with hints of scented wood, mint and sensations of ripe fruit. With time, ethereal sensations develop with hints recalling resin and sweet spices.

GUSTATORY

Full, rich and well structured, marked acidity and tannic weave which evolve and balance out as the years go by.

FOOD PAIRINGS

Excellent with roasts meat - game.

AGRONOMIC - VINEYARD

Organic practice, with low yield. Grapes are handpicked in specific selected fields and immediately gently processed.

WINEMAKING - CELLAR

Long submerged-cap maceration for 4 to 6 weeks (according to the vintage) in stainless steel vats. Maturation in stainless tanks for 6 months then refines in large Slavonian oak casks.

REFINEMENT

Stainless steel vats – 6 months
Slavonian oak casks – 24-48 months