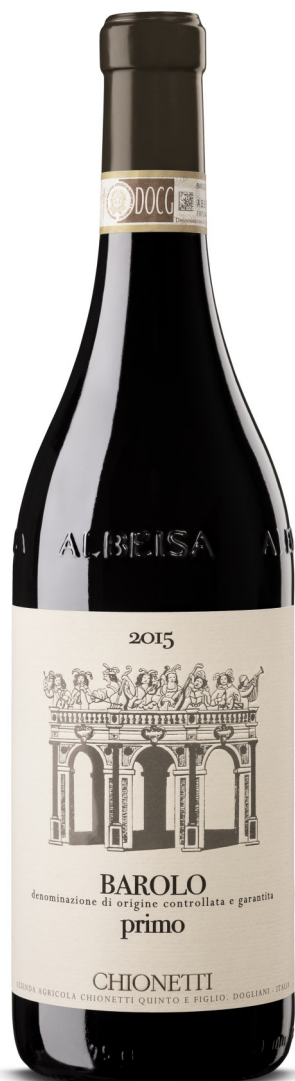


BAROLO D.O.C.G. primo



Denomination: Barolo D.o.c.g.

Grape variety: 100% Nebbiolo

Vineyard: the Barolo Primo is a unique edition. All the grapes were grown in the Bussia of Monforte d'Alba.

Vinification and ageing: medium/long fermentations in wooden vats, moderate temperatures, a further maceration on the skins for about 7 days and then a period in big French oak barrels not toasted. The wine is not filtered.

Characteristics: the colour is ruby red, slightly opalescent. When young, the nose has floral and whole fruity notes. The taste is very elegant with silky tannins, fresh final with an acid note.

Bottles produced: 3,198 bottles and 28 magnum

