

San Biagio, Barolo, Sori Del Rovere, 2005, DOCG



Varietal Nebbiolo 100%

Region Piedmont, Alba

Harvest Method

The grapes are harvested in October. The grapes are selected in subzone at the time of harvest and during crushing operations. The yield per hectare is permitted by the regulations of 80 kg / Hectare, however, in the face of a strict quality program, it is never higher than 50 kg / Hectare.

Vinification

The skins are macerated for about 35 days in stainless steel tanks. During this period, the cap is frequently but gently broken, which is vital in achieving a good extraction of polyphenol substances, which give the wine more noble overtones of sweetness and softness.

Aging Process

Aged in French oak barrels of 500 and 700 liters for 15 months followed by an additional 12 months in the bottle.

Aroma

The Barolo exhibits a delicate, fruity yet ethereal bouquet, reminiscent of raspberry and violet. Aromas frequently associated with this wine are cinnamon, dried flowers, wood, toasted hazelnut, and vanilla.

Palate

The flavor is full, robust, austere but velvety and harmonious. This qualifies it as a wine of great prestige and excellence.

Food Pairings

This Barolo should be paired with meat dishes, heavy pastas and rich risottos.

Serving Temperature 18°-20°C/64°-67°F

Awards 92 points at FIWC