





## TERRE DEL BAROLO

**\$60.00**

\* Suggested retail price

### Organic Barolo 2014

 Organic

	<b>Product code</b>	13881273
	<b>Licensee price</b>	\$52.99
	<b>Format</b>	6x750ml
	<b>Listing type</b>	Private import
	<b>Status</b>	Unavailable
	<b>Type of product</b>	Still wine
	<b>Country</b>	Italy
	<b>Regulated designation</b>	Denominazione di origine controllata e garantita (DOCG)
	<b>Region</b>	Piedmont
	<b>Appellation</b>	Barolo
	<b>Varietal(s)</b>	Nebbiolo 100 %
	<b>Colour</b>	Red
	<b>Sugar</b>	Dry
	<b>Closure type</b>	Cork

#### ABOUT THIS WINERY

One of the marvels of this region is the “Terre del Barolo” winery in Castiglione Falletto, established amidst the vineyards that grow one of the world’s most illustrious wines: Barolo. A family of smallholders – because that is what each of its three hundred members has remained – living, farming and nourishing the land, while adding value to their enterprise with their own culture, history and customs.

#### TASTING NOTES

Intense garnet with orange nuances

On the nose: elegant, with notes of violet, small red fruits and leather

On the palate: structured and harmonious, with persistent and soft tannins

#### PRODUCT NOTES

Verduno, Roddi

Soil: calcareous clay

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

#### PRODUCTION NOTES

Destemming and crushing and alcoholic fermentation at a controlled temperature (28-30°C) on the skins for a total of around 16-20 days, with targeted racking and returning maximizing the extraction of colour, aroma and tannic structure. Following the malolactic fermentation, the wine is transferred into oak

Ageing: 38 months, including at least 18 in wood.

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