














TERRE DEL BAROLO

Organic Barolo 2014

\$51.00

* Suggested retail price

 Organic

	Product code	14199840
	Licensee price	\$44.27
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Piedmont
	Appellation	Barolo
	Varietal(s)	Nebbiolo 100 %
	Colour	Red
	Sugar	Dry
	Closure type	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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