

### TERRE DEL BAROLO

\$51.00

\* Suggested retail price

## TERRE DEL BAROLO

# Organic Barolo 2014



	Product code	14352402
\$	Licensee price	\$44.23
idi	Format	6x750ml
	Listing type	Private import
Ľö	Status	Unavailable
•	Type of product	Still wine
	Country	Italy
(P)	Regulated designation	Denominazione di origine controllata
	go.a.ca acc.ga.ic	e garantita (DOCG)
•	Region	•
_	•	e garantita (DOCG)
_	Region	e garantita (DOCG) Piedmont
9	Region Appellation	e garantita (DOCG) Piedmont Barolo
•	Region Appellation Varietal(s)	e garantita (DOCG) Piedmont Barolo Nebbiolo 100 %

#### **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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