



Barolo DOCG

Grape-variety: Nebbiolo 100%

Yield in wine: 65%

Average yield: 52 hl per hectare

Growing location: this Barolo is the result of a careful selection of grapes produced at Galarej's vineyards.

Vineyard features: located mid- and high-hillside (300-400 m asl) with various exposures (except for the north), they are planted on soil of Miocene-Helvetian and Tortonian origin, which is characteristically packed with limestone and marl.

Wine-making process: the fermentation is traditional, carried out for an average of 8-10 days in stainless steel vats at a controlled temperature (30-31° C) with a floating cap and frequent pumping over of the must. The must is then left on the skins for several days to optimize the extraction of the polyphenolic substances and to help the malolactic fermentation get underway.

Ageings: at least two years in large casks made of oak (from Slavonia and mid-France), followed by no less than twelve months in the bottle.

Tasting characteristics: this wine is the result of a long ageing, and above all of the natural quality of the Nebbiolo grapes. It is robust, full-bodied and packed with structure and is capable of withstanding the test of time. Its bouquet is clean, full and intense, with the wine's typical traces of withered flowers, dry leaves and underbrush.

Alcohol content: 13.5% Vol.

Pairings: ideal with rich red meats - varying according to the wine and vintage - and medium and mature cheeses, they are also perfect after-dinner wines.

Serving temperature: 18° C

Bottle size: Lt. 0.75; Lt. 1.5