

Barolo Riserva DOCG



Region: Piemonte

Varietal: 100% Nebbiolo

Vineyard: Family-owned hillside vineyard since 1969 located in the Langhe district. "Sottocastello" refers to the single vineyard name located at one of the highest altitudes in the commune of Novello-1 of the 11 approved villages for the DOCG of Barolo.

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 700-800 feet above sea level

Total Production: 900 cases

Vinification Process: Grapes are hand harvested in late October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 20°C for 7-10 days in stainless steel tanks. The wine is aged in large Slavonian oak barrels for a minimum of 18 months. After bottling, the wine is aged in the cellars for various months (a total of 62 months in barrel and bottle is required by DOCG law) and then released.

Alcohol Content: 14.5%.

Residual Sugar: 3g/liter

Color: Deep red with brick orange edges appearing with age.

Bouquet: Wild cherry, mushroom notes, vanilla and hints of tobacco.

Tasting Notes: Notes of wild strawberry, hazelnut, cinnamon with spicy overtones and tar.

Food Pairing: Perfect with heavier pasta dishes, grilled and braised meats, and complex aged cheeses.

Ageing: 10-20 years

Serving Temp: 68°F (20°C)

UPC: 783655000395

