

Barolo

d.o.c.g.



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Tendril: Nebbiolo 100%

Surface of the vineyards: 0,7 Ha

Soil: calcareous and clayish.

Vineyards: located in Serralunga d'Alba, guyot growing system, south/south-west facing exposure, altitude 330 mt. s.l.m.

Harvest: cluster thinning in July and hand crafted harvest in October.

Wine making process: after destemming, warm skin maceration process follows, alcoholic fermentation takes place in steel tank with floating cap at a controlled temperature. Then the wine is aged for 2 years in oak barrels where the malolactic fermentation is naturally completed. Finally the wine is bottled without cold stabilization. The wine remains one year in bottle before being released on the market.

Characteristics: lightly colored varying from ruby red to garnet when young, reaching a more orange or brick color when aged. Our Barolo reminds of ripe strawberries, roses, violets, and has a wide range of complex aromas: including dark fruit, mocha, chocolate, menthol, cinnamon, licorice, camphor, tobacco.

Tasting temperatures: 18-20 °C

Food arrangements: It is ideal to be paired with dishes high in proteins and fat, especially red meat dishes, roasted meat, heavy pastas, creamy risottos, and hard cheeses, enhancing an excellent dining experience.

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Cà ed Balos