

BAROLO “SAN LORENZO DI VERDUNO”

Grape variety: 100% Nebbiolo in its Michet, Lampia and Rosè sub-varieties.

Vine-Training system and density: Guyot, 5000 vines per hectare.

Altitude: 330 m above sea level.

Harvest time: manual in the second half of October.

Winemaking: this Barolo is produced in the historical *cru* of San Lorenzo in the village of Verduno. The vinification is traditional with fermentation of about 15 days at 26°C. De-stemming, soft pressing of the grapes. The must is pumped over on a *dèlastage* way to improve the extraction of the colour and the varietal aromas. After the malolactic fermentation the wine is matured in Slavonian and French wooden casks and barrels with weekly topping up, tastings and analyses to make sure the wine is developing correctly.

Ageing: 4 years, 2 years in tonneaux and 12 months in stainless steel before bottling.

Characteristics: very velvety and elegant tannins, the Barolo San Lorenzo shows the typical finesse of the village of Verduno with scent of spices and rose. Very powerful it has a great ageing potential if stored in good conditions.

Food pairing: excellent with grilled red meats, meats cooked on the spit; “haute cuisine” white and red meats with white and dark sauces. Superb with truffle.
It is best to decant and serve at 18°C.

Awards: Gambero Rosso - Two Glasses; IWC Gold Medal 95 Points;