USA

Schenk family

BAROLO DOCG

Grapes
100% Nebbiolo

Production Area
Piemonte; in the heart of Langhe and Monferrato - UNESCO World heritage.

Vinification
The harvest of the grapes, 100% Nebbiolo in purity, is followed a by a careful selection of the grapes by hand on the tables in the cellar, destemming, pressing and fermentation, which takes place at controlled temperature between 77° and 86°F for about 3 weeks. The wine is aged for 38 months - 18 in wood that enriches the wine with refined and evolutionary notes together with other nuances from the terroir.

Description
Intense red garnet color. Rich and full bouquet with plums, red fruits and jam hints, aroma and smell that recall woods, eucalyptus, tobacco, and leather. In the mouth, the sweet tannic flavor is very clear and persistent with balsamic and toasted hints in the finish

Food Pairing
Casali Del Barone Barolo DOCG is ideal with roasted, excellent with fillet with truffle

Serving Temperature
60°- 64°F

Characteristics
Alcohol: 14.0% vol.
Size: 750 ml

Casali del Barone