



BAROLO D.O.C.G. Ornato

Grape Variety:
Nebbiolo 100%. Subvarieties: Lampia, Michet.

Exposure:
South.

Altitude:
300 - 395 m above sea level.

Total Surface Area:
1 ha.

Soil Composition:
Calcareous clay.

Vine Training System:
Simple Guyot.

Yield:
6.000 kg/ha.

Harvest:
Manual.

Tasting Notes: Intense and fragrant, the bouquet features balsamic and spicy notes, supported by a structure of berries, cherry, pepper and liquorice. The palate reveals structure and balance, softness, robust and elegant tannins. It is strong in character, but not without elegance.

Serving Suggestions: Roasted and braised meat, game, strong and mature cheeses. Serve at a temperature of 18°C.