

Barolo D.o.c.g. del comune di La Morra

Dosio's Nebbiolo grapes for Barolo vineyard extends over the Serradenari hill, embracing different aspects and heights. Therefore, grapes develop different characteristics depending on where the vines grow. This Barolo is the first to reach its ideal balance, for lovers' enjoyment.



Variety: nebbiolo

Production Area: La Morra

Altitude: from 350 to 480m asl

Soil composition: blue marl and clay
with a slight sandy presence

Cultivation method: Guyot

Exposure: from South-East to South-West

Average age of vines: about 25 or over

Harvest: by hand, October



Vinification: destemming-crushing, maceration in
temperature controlled tanks at a temperature of
25-26°C for 20-30 days with daily pumping over of the
must, followed by spontaneous malolactic fermentation;

Ageing: in oak barrels for at least 18 months.



Colour: garnet red;

Nose: hints of cherry, rose and violet;

Taste: excellent balance between acidity and tannins.



Serving temperature: 16-18°C

Food pairings:

red meats, game, braised meats, aged cheeses.

Wine that manifests its agreeability during its youth and is also suitable
for a good ageing, acquiring complexity.

DOSIO