
Barolo DOCG

Palás

GRAPE VARIETY	nebbiolo
VINEYARD	Verduno, La Morra
SOIL	The lands of La Morra and Verduno, of Tortorian origin, are characterised by a greater presence of lime and sand
VINEYARD EXPOSURE	mainly east / south-east exposure
METHOD OF CULTIVATION	Guyot
HARVEST	manual harvest
VINIFICATION	in steel tanks. 13 /14 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32°C and 27°C. Malolactic fermentation in steel minimum of 3 years, aged for 24 months in large oak casks before refinement in the bottle
REFINEMENT	
COLOUR	gamet red with brilliant hues
NOSE	etherea, balsamic and complex. Notes of small fruits, liquorice and tobacco
TASTE	complex, harmonic and aristocratic with silky tannins well integrated in the structure
SERVING TEMPERATURE	17-18° C
ACCOMPANIES	agnolotti with roasted, braised and lamb sauces
BOTTLE SIZES	0,750 L.
CLOSURE	cork

