

BAROLO TERRE DEGLI AVI CAPELLO DOCG





Y RED

Appellation: D.O.C.G.

🏶 Grapes Variety : Nebbiolo 100%

Alcohol Vol. : 14 %
Bottle size : 750 ml
Region : Piedmonte

Production zone: Piedmont. Vintage period: middle of October

Fermentation: traditional peel maceration of 12 days in steel tanks at a controlled temperature of

28°C.

Aging: 36 months in oak barrels (30 hl), 6 months in the bottle.

Technical specifications: natural cork, capsule in polylaminate, front and back label. 1case =

Characteristics

Colour: shiny red with garnet reflections Bouquet: complex, elegant und essential Flavour: dry, full bodied with a long finish

Pairing: best enjoyed with truffle courses, venison and roasts

Tasting Temperature: 18-20°C, decantation

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