



## BAROLO D.O.C.G. Parafada

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

Vineyard:  
Parafada MGA in Serralunga d'Alba.

Exposure:  
South.

Altitude:  
260 - 370 m above sea level.

Total Surface Area:  
1 ha.

Soil Composition:  
Calcareous clay with a sandy content.

Vine Training System:  
Simple Guyot.

Yield:  
6.000 kg/ha.

Harvest:  
Manual.

Wine Making: Slow fermentation (30 days) in steel at a controlled temperature of 30°/32°C. Frequent pumping over (2/3 times a day). Malolactic fermentation in concrete tanks.

Wine Ageing: After the wine spends the winter in concrete tanks, at the end of June, it's then left to age for two years in big French oak barrels. The ageing process then continues for another year in bottle.

Tasting Notes: Lavishly perfumed, it is characterised by fresh red fruits, strawberry and cherry, as well as dried figs, hints of aniseed and quinine, and hints of medicinal and aromatic herbs. Full-bodied and robust on the palate, it is characterised by fine tannins and a savoury finish.

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