



## BAROLO D.O.C.G. Riserva San Bernardo

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

Soil Composition:  
Calcareous clay.

Vineyard:  
San Bernardo MGA in Serralunga d'Alba.

Vine Training System:  
Simple Guyot.

Exposure:  
East/South-East.

Yield:  
6.000 kg/ha.

Altitude:  
330 - 390 m above sea level.

Harvest:  
Manual.

Total Surface Area:  
2 ha.

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 three years in big French oak barrels. The ageing process then continues for another two years in bottle.

Tasting Notes: A complex wine with great solidity, the vegetal component on the nose interacts with red fruits, liquorice, pepper and truffle notes. On the palate it reveals vigorous tannins, opening up into a persistent, citrusy finish. We have chosen to produce our Barolo Riserva San Bernardo only in the best vintages.

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