

## BAROLO DOCG CERVIANO-MERLI

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Name: **Barolo DOCG Cerviano-Merli.**

Grape variety: **Nebbiolo 100%.**

Altitude: **400 m a.s.l.**

Exposure: **South-Est.**

Production area: **Comune of Novello.**

Soil: **Rich of limestone.**

Cultivation system: **Guyot.**

Age of the vines: **20 years.**

Harvest: **Second decade of October.**

Aging: **18 months in big French oak barrels.**

Tasting notes: **Red garnet colour with ruby-red hints.**

Intensity on the nose, it has scents of withered rose and berries. Dry, soft, harmonic and full bodied on the palate.

Velvety texture with a long finish.

Pairings: **Red meat, wild meat and aged cheese. Wine for meditation.**

Optimal serving temperature: **16° – 18°**