



AMPLÉ BAROLO D.O.C.G.

Classification: Barolo DOCG

Variety: 100% Nebbiolo

Provenance: Dogliani (Cuneo)

Vinification and maturing: Maceration for 15 days at 28° using pumping over technique, 60 months in big barrel (30HL) and following 3 months in bottles, unfiltered

Alcohol: 14%

Organoleptic characteristics: warm and elegant with notes of raspberry, wild fruits and tobacco. This wine will develop in the glass with flavors of cherry, spice and a smooth finish.

Serve with: pairs well with red meat, game and seasoned cheeses.

Serving Temperature: 64°

