

DIEGO E DAMIANO BARALE



Barolo

Denominazione di Origine Controllata e Garantita

Grape varietal: 100% Nebbiolo

Harvest time: October

Vinification: the grapes used to produce this wine are selected from young and old vineyards. Manual harvest into 20 kg boxes. Fermentation in stainless steel for 25 days at controlled temperature 25/28 °C, during this period we operate several pressing down with the function of keeping the solid part of the must continually wet, in order to obtain a perfect polyphenolic extraction. Before transferring the wine to the ageing area it undertakes a malolactic fermentation at a temperature of 18/20 °C. Maturation in oak barrels for 20 months. No filtration or chemical stabilization before bottling. Bottle aged for at least 18 months.

Color: garnet red with orange hues

Nose: intense, rich fragrances of roses, licorice, spices

Taste: complex, harmonious with right balance between fruit, tannin and acidity.



Azienda Agricola Diego Barale
Via Aie Sottane 4 - 12060 Barolo (CN)
www.diegoedamianobarale.it