

TERRE



BAROLO

DOCG 2014

Viticulture: 100% Nebbiolo. Harvested by hand in the first half of October from the Barolo DOCG production area. Stripped and fermented with maceration on the skins for 10-12 days in stainless steel tanks at controlled temperatures. It is aged in Slavonian oak casks for a minimum of two years and thereafter for at least twelve months in stainless steel tanks. After this the wine is bottled, where it continues its refinement with a final year of aging.

Tasting Notes: The colour is deep garnet red. The bouquet has all the typical aromas of the Nebbiolo grape, showing dried fruit, flowers, spices, sweets, and the typical delicate herbaceous aromas. In the mouth, the perfect balance between tannins, freshness and the alcoholic content offers a truly powerful sensation, but absolutely elegant and pleasing.

Good intensity and persistence make this wine one of the best expressions of the Langa area.

Serving Suggestions: Appreciate with dishes of red meats, game, roasts, cheeses and cured meats. In the philosophy of Batasiolo, this Barolo has all the credentials to be considered not only the wine for special occasions, but a nice complement to refined gastronomic cuisine and grand social occasions.

SKU +452789 14.5% A/V 12 x 750ml GLS Non Listed

Wholesale: \$34.46 GLS Retail: \$39.99

*Prices subject to change without notice and do not include taxes or bottle deposit.



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