

Antario

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Barolo
DOCG

REGION

Piemonte

VARIETY

100% Nebbiolo

The grapes are selected from three individual vineyards in two quality Barolo producing areas.

In Serralunga d'Alba the grapes come from the Sobrino and Sarmassa vineyards, while in the Monforte area, they come from the Oberto vineyard

Harvest: Grapes are carefully picked by hand in the second half of October

Vinification: Fermentation takes place exclusively with indigenous yeasts, naturally reaching around 30°C. Frequent remontage is carried out during fermentation for optimum extraction of colour and tannins. Malolactic occurs naturally.

Ageing: The wine is aged for 6 months in stainless steel, then for 30 months in traditional large Slavonian oak barrels

TASTING NOTES

Deep ruby red with a bouquet of violet, spices and pepper. Great depth of character on the palate with classic damson fruit flavours and a good amount of spice.

FOOD PAIRINGS

Ideal with roast meats and aged cheeses.