



BAROLO RISERVA VINORUM D.O.C.G.



GRAPES

Nebbiolo



PRODUCTION AREA

It is produced in the province of Cuneo in a precise area, which includes the villages of Barolo, La Morra and Diano d'Alba



ORGANOLEPTIC QUALITIES

Intense and deep garnet red colour. Typical, intense and very persistent bouquet with scent of sweet wood and vanilla. Dry and velvety taste



VINIFICATION AND REFINEMENT

It is fermented in stainless steel tanks for 15-18 days at a controlled temperature, between 25°C and 29°C. It is then aged in Slavonian oak barrels containing 5500 litres as long as 60 months



MINIMUM ALCOHOLIC CONTENT

14 % vol.



SERVING TEMPERATURE

18-20°C. Uncork the bottle at least an hour before drinking



BEST WITH

Red meats, perfect with game. It is especially fine with certain typical dishes of Langhe, such as "Brasato al Barolo" (braised beef in red wine) and "Lepre al civet" (wild hare cooked in red wine). Excellent with matured cheeses or

between meals as a "meditation wine"



NOTES

It is undoubtedly the most prestigious Italian wine, and a milestone in the Piedmontese and Langa tradition. It is an exquisite product vinified exclusively during exceptional years and in a limited quantity of bottles



PACKAGING

In a old-fashioned Bordeaux bottle(910 g), handmade packaging with wax seal and Italian tricolor ribbon

SALVANO