



## BAROLO DOCG

<b>COUNTRY</b>	Italy	<b>APPELLATION</b>	Barolo DOCG
<b>REGION</b>	Piedmont	<b>WINEMAKER</b>	Fiorenzo Dogliani
<b>GRAPES</b>	100% Nebbiolo		



### BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. Batasiolo's Barolo DOCG is a bold, intense expression of the Nebbiolo grape.

### DESCRIPTION

**COLOR:** Deep garnet

**NOSE:** A bouquet typical of the Nebbiolo grape: flowery and toasty with hints of sweet spice, nuts and delicate herbs

**TASTE:** A balanced, elegant wine that is bold and intense

### VINIFICATION

Nebbiolo grapes are picked in early October and fermented on their skins for 10-12 days in stainless steel vats with periodic pumping over. The juice is then aged in Slavonian oak casks for at least two years, with an additional 12 months in stainless steel.

### ANALYSIS

Alcohol: 14.0% TA: 5.2 pH: 3.6 RS: 0.8 g/L

### SERVING SUGGESTIONS

Red meats, game, roasts, and sharp, aged cheeses. Serve at 18-20 °C (64.4-68 °F)

### BOTTLE SIZES

750 ml

