



BAROLO DOCG RISERVA

COUNTRY	Italy	APPELLATION	Barolo DOCG
REGION	Piedmont	WINEMAKER	Fiorenzo Dogliani
GRAPES	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. Beni di Batasiolo Barolo Riserva can age 10-20 years.

DESCRIPTION

COLOR: Deep garnet red with delicate orange tinges

NOSE: Distinguished by mature aromas that are jammy, nutty, toasty and floral

TASTE: Full-bodied and smooth with a harmonious union of tannins and crisp acidity

VINIFICATION

Nebbiolo grapes are harvested by hand, destemmed and fermented on their skins in stainless steel for 10-12 days. The juice is then aged in Slavonian oak casks for at least 30 months followed additional time in stainless steel.

ANALYSIS

Alcohol: 14.5% TA: 5.1 pH: 3.6 g/L RS: 1.0 g/L

SERVING SUGGESTIONS

Pairs well with red meats, game, roasts, cheeses and charcuterie, as well as delightful sipped on its own. Serve at 18-20 °C (64.4-68 °F)

BOTTLE SIZES

750 ml

