

# COVALLI BAROLO DOCG



APPELLATION	<i>Barolo DOCG</i>
GRAPES	<i>100% Nebbiolo</i>
ALCOOL (%VOL)	<i>14,5%</i>
COLOUR	<i>Ruby red</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Verduno, La Morra</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Vinification with fermentation in stainless steel tanks at a controlled temperature, post fermentation maceration, and racking after 22-25 days, racking and malolactic fermentation completed with the maintenance of the temperature. A long period of maturation in large oak barrels with subsequent rest in bottle. Ageing: 6 months on its own yeasts Yeasts: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting Impression: The palate is full, well-balanced with velvety tannins. Tasting temperature: 18°C Meal coupling: Ideal with big red meat dishes, like Brasato Beef or grilled meats and medium or mature cheeses, it can also make for pleasant after-dinner company.</i>