

Barolo DOCG Perno Vigna S. Stefano



Grape-variety: Nebbiolo

Vineyard: Vigna Santo Stefano of Perno, in the commune of Monforte d'Alba (CN)

Grape Harvest: Towards the middle of October.

Wine-making process: Estate-grown bunches, thinned during the summer, undergo traditional-style, floating cap fermentation for 15/20 days. The wine is then matured in medium-sized Slavonian oak barrels for around 30 months.

Expected cellar life: 10/25 years

Bottling: After four years following the vintage

Tasting notes:

Colour: garnet red with orange-coloured highlights;

Nose: complex, very fruity, elegant, intense

Taste: excellent body with power and stuffing, full, well-balanced.

Type of bottle: Albeisa

Serving temperature: approx. 18°

Storage: Lying down in cool, dark surroundings

Pairings: Red meats in general, game, mature cheeses.