

# CASCINA TIOLE



vinwine brands

## BAROLO PERNO VIGNA SANTO STEFANO DOCG



**Grape Variety** Nebbiolo

**Vineyard Location** Monforte d'Alba, altitude roughly 400 meters above the sea level

**Soil** Medium mixture, clay, silty, sandy

**Training System** Guyot

**Vine Density** 4,000 vine per hectare

**Yield Per Hectare** 7.2 tons per hectare

**Vineyard Size** 1.5 ha

**Annual Production** 2200

**Harvest** Manual, 1st 10 days of October

**Vinification** 20-25 days of skin contact in stainless steel tanks

**Aging** 3 years in large Slovenian oak barrels

**Alcohol Vol** 14.5%

**Color** Garnet-ruby red, orange rims

**Aroma** Complex, unique elegance. Ripe red fruit, meaty, bark, wet leaves, licorice, leather, sweet spices like vanilla, cloves, and cinnamon. Occasionally balsamic and/or truffle scents with evolution.

**Taste** High full acidity, high smooth, fine mineral tannins. Fine complex aroma with great resonance nose-palate, full body, pronounced and long. Very elegant and yet an easy sip.

**Food Pairing** Fine meat recipes, particularly beef. Fine cut grilled beef with freshly shaved white Alba truffle. Game and venison. Fine mature cheeses

**Serving Temperature** 18° C

**Type Of Cork** Natural cork

**Bottle Size (L)** 0.75 l

