

CASCINA TIOLE



BAROLO 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 8 tons per hectare

Vineyard Size 4 ha

Annual Production 3000

Harvest Manual, 1st 10 days of October

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

Aging 3 years in Slovenian oak barrels

Alcohol Vol 14.5%

Color Garnet-ruby red, orange rims with aging

Aroma Complex, very elegant nose: ripe red fruit, strawberries jam, meaty notes, some foggy tertiary notes like bark and wet leaves. A hint of balsamic and black pepper.

Taste High spreading acidity and high velvety tannins. Long lasting aroma with great resonance nose-palate. Savory dry finish.

Food Pairing Fine meat recipes. Roasts, braised meats, gently grilled, slow cooked meats, particularly beef. Truffle risotto. Fine mature cheeses

Serving Temperature 18° C

Type Of Cork Natural cork

Bottle Size (L) 0.75 l

