

# Barolo

## LIVIA FONTANA



Product name	: Barolo
Grape variety	: 100% Nebbiolo
Production zone	: Castiglione Falletto
Vineyard	: 3 hectares at an altitude of 300-350 m asl
Yield per hectare	: 50 hl
Harvest	: carefully selected grapes hand-picked into small crates towards mid- October
Vinification	: in temperature-controlled fermentation casks with frequent délestages and punching down.
Ageing	: 3 years in oak barrels followed by 2 in the bottle before release
Production	: circa 7.000 0,75 bottles and 1.000 0,375 bottles
Colour	: ruby-red with garnet reflections
Tasting notes	: elegant aromas of red fruit, warm, full-bodied taste with long finish and persistence.
Food pairing	: excellent with red meat, game and tangy aged cheeses; intriguing with chocolate.
Serving	: best opened at least 2 hours before drinking, decanted and served in large glasses at 18°C (64- 65 ° F)
Storage	: horizontally in a cool, dry environment with constant temperatures; ready to drink but can be cellared for 12/15 years