

BAROLO D.O.C.G. PATRES



Grape-variety Nebbiolo

Area of production The 11 villages in the Barolo wine-growing area

Vinification Manual selective harvest,; crushing and destemming; fermentation in stainless steel at a controlled temperature; maceration on the skins, with daily pumping of the must over the cap.

Ageing Aged for 38 months, whereof at least 18 in casks of Slavonian oak

Winemaker's notes Spices and dried flowers on the nose; smooth and mouth-filling, with sweet tannins. Great structure.

Food & wine matches Game, braised veal, stewed meat, grilled fillet and meat, mature cheeses.

SANSILVESTRO