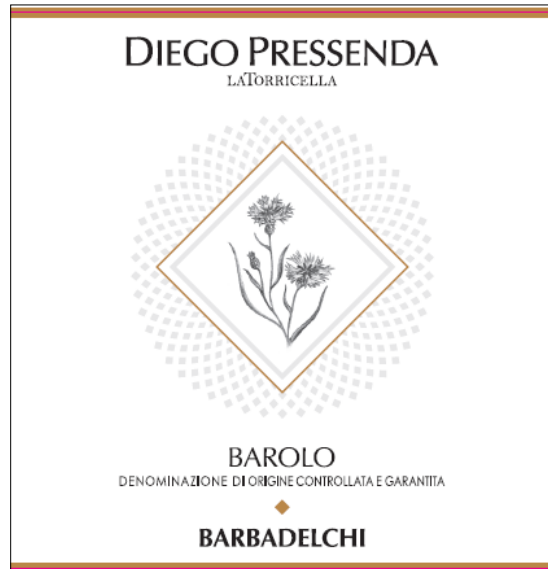


BAROLO DOCG | BARBADELCHI



Dedicated to Adelchi, Diego's "barba" who in the years contributed to the development of the winery. From the Piedmontese dialect, "barba" means uncle.

VINEYARD

The soil has a medium consistent texture and is mainly sandy.
 Exposure: South/East

Location	Monforte d'Alba
Grape Variety	100% Nebbiolo
Year of planting	1995
Medium altitude	350 m
Average Production/HA*	48 hectolitres
Harvest	end of October
Alcohol	14,5%

*1 HA (hectare) = 2.47 acres

VINIFICATION

Maceration on the skins for around fifteen days
 Maturation: 30 months in large French oak barrels, then at least 6 months in the bottle.

TASTING NOTES

This Barolo presents aromas of fruit such as cantaloupe and watermelon. Fresh and delicate to the nose, it has sweet aromas of wood, such as coffee grounds. The soft and rounded tannins are supported by a pleasing fruity taste and spices, such as cinnamon and clove.

The wine is complex and ever-changing in the glass with a long, elegant finish.

With a garnet red color, the orange prevails with the passing of time.

The "king of wines and wine of the Kings" pairs with aged blue cheeses, truffles and roasted or stewed red meats.

CONTAINS SULFITES