

BAROLO DOCG RISERVA DE-RIEUMES

BAROLO DOCG RISERVA DE-RIEUMES COMES FROM THE BEST GRAPES IN OUR VINEYARDS. THIS WINE IS DEDICATED TO OUR GREAT-GREAT-GRANDMOTHER, EUGENIA BREZZA DE-RIEUMES, AND IS MADE ONLY IN THE FINEST VINTAGES.

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: The Nebbiolo grapes are harvested in the second half of October. Upon arrival in the cellar, the grapes are softly crushed. Alcoholic fermentation is then started with indigenous yeasts in temperature-controlled tanks. This is followed by medium-long maceration of the skins using the “submerged cap” technique. At the end of this period, the wine is racked into other tanks where malolactic fermentation takes place, while the skins undergo soft pressing. At the beginning of winter, the wine is racked into wooden barrels where it spends a long period of ageing. At the end of this period, the wine is bottled without filtration. Then it is set aside to rest until it is released onto the market.

SENSORY FEATURES: Ruby red colour with brick red highlights. The bouquet enhances the scents of ripe fruit and chocolate. Full-bodied with excellent structure on the palate, with elegant, traditional and very persistent tannin.

SERVING TEMPERATURE: 16 -17°C

