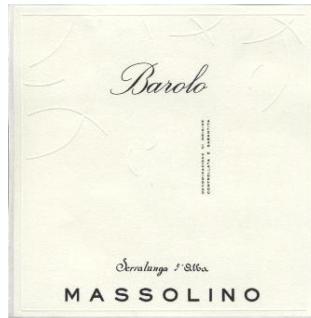


PRODUCT



BAROLO

PRODUCER

Massolino-Vigna Rionda

IMPORTED BY

DSWE

FORMATS AVAILABLE

375 ml, 750 ml, 1.5 L

APPELLATION

Barolo DOCG

REGION

Piedmont

COUNTRY

Italy

VARIETY

100% Nebbiolo

COMMUNE

Serralunga d'Alba

AVERAGE AGE OF VINEYARDS

6-40

SOIL TYPE

compacted chalk and shale

ELEVATION

310-345

EXPOSITION

south, southwest, and s

HARVEST DATE

mid-late October

AVERAGE YIELD

6.5

FERMENTATION METHOD

13-18 days stainless steel

DURATION AND AGING METHOD

24 months in botte, 12-18 months in bottle

ALCOHOL CONTENT

13.5%

WINEMAKER/DISTILLER TASTING NOTES

The estates classic barolo is ruby red in color. It has aromas of plums and berries with hints of meat. Full-bodied with soft, round tannins and a long, long finish.



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