



## BAROLO SORANO

### Collectible Wines

750 ml - (available in 6 bt wooden boxes)

#### A CLASSIC BAROLO

**Origin:** Sorano in Serralunga d'Alba

**Grape Variety:** 100% Nebbiolo

**Harvest time:** 2013 – 14th/17th October / 2015 – 23th/25th  
September / 2016 – 4th October

**Fermentation:** about 15 days at 30°C and then 60% with the  
“submerged cap” technique (post fermentation maceration) for 25  
more days.

#### Characteristics:

- garnet red colour
- ethereal bouquet; intense tar with a scent of dry flowers, underwood, leather, truffles and sweet spices
- a rich palate; balance and mature tannins contribute to its harmony, distinction and intensity
- a remarkably classy, austere wine, with exceptional richness and tipicity

**Serve at:** 14°/16°C

**Try it with:** grilled red meats, meat on the spit, game. “Haute Cuisine”  
white and red meats with white and dark sauces

**Evolution:** 20/25 years if kept in a cool and dark place

**Vintage currently on sale:** 2013 – 2015 - 2016

*Produced only in the best vintages*