



A S C H E R I



BAROLO

Cantine Ascheri

A BAROLO PRODUCED IN THE TRADITIONAL WAY WITH A BLEND OF DIFFERENT VINEYARDS

Grape Variety: 100% Nebbiolo.

Usual harvest time: 5th/20th October.

Fermentation: about 15 days at 28°C

Characteristics:

- intense garnet red colour
- rich and composite bouquet of sweet spices, dried flowers, leather and undergrowth
- harmonious, well structured with elegant tannins and great balance and complexity
- elegant and powerful wine at the same time

Serve at: 14°/16°C

Try it with: roasted, skewered and grilled red meats and ripe cheeses.

Evolution: 18/20 years if kept in a cool and dark place.

PACKAGING

FORMATS: 0,75 Lt

CANTINE ASCHERI GIACOMO

Via G. Piumati, 23 – 12042 Bra (Cn) • Ph + 39.0172.412394 • Fax + 39.0172.432021
ascheri@ascherivini.it • www.ascherivini.it