



Barolo Lazzarito 2013

Designation: Barolo DOCG

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the single vineyard Lazzarito in Serralunga d'Alba, planted with roughly 4500 units per hectare. The vines have an average age of 35 years. The 2-hectare vineyard has a south-west exposure and a clay-limestone soil. Grapes are gently crushed and fermented for 4 weeks in stainless steel tank with skin contact. This time includes pre- and post- fermentative maceration with the traditional method of submerged cap. Malolactic is done in barriques.

Aging: The wine is aged for approximately 30 months between French oak barrels and Slovenian oak casks

Description: Deep garnet red in color. Richly rounded with a robust and velvety texture; intensely aromatic with hints of figs and plums. Elegant with soft and sweet tannins, followed by a long finish.

Food Pairings: Game, red meats, cheese

Alcohol: 14,35% Alc. by vol.

Total Acidity: 5,89 g/L.

Total dry extract: 30,50 g/L

