

**TECH SHEET**  
**BAROLO DOCG REVERSANTI**



**GRAPES:** 100% Nebbiolo

**PRODUCTION ZONE:** Barolo area (Cuneo)

**APPELLATION:** Barolo DOCG

**SOIL:** Calcareous, Clayey with Magnesium content

**AGE OF VINES:** 20 years old

**TRAINING SYSTEM:** Gujot

**VINES PER HECTARE:** 4000

**CROP YIELD:** 5.5 q/ha

**HARVEST TIME:** end of September

**FERMENTATION:** stainless steel

**VINIFICATION METHOD:** traditional

**AGEING:** 24 months in Slavonian oak

**ALCOHOL :** 14% By Vol.

**RESIDUAL SUGAR:** 2 g/l

**PACKAGING:** cases by 12

**SERVING TEMPERATURE:** 17-18°C

**CLOSURE:** natural cork

**TOTAL PRODUCTION:** 1200 cs

**TASTING NOTES**

**COLOR:** garnet-red with ruby red shadows

**BOUQUET:** ethereal and elegant with hints of violet, rose, liquorice and spices

**PALATE:** the flavor is fresh and elegant, intense and persistent

**FOOD PAIRING:** game, truffles, grilled beef and osso buco