

## Barolo DOCG *Panerole*

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**Denomination:** Barolo DOCG

**Cru:** Panerole

**Solar exposure:** South-West

**Composition of the soil:** very steep, plastic, hardly workable and rich in clay

**Grape variety:** Nebbiolo Michet and Nebbiolo Lampia

**Production area:** Novello

**Harvest:** manual, with grape selection at the vineyard.

**Harvest time:** middle of October.

**Grapes per hectare:** 6.000

**Vinification:** in red, with skin maceration in wood vat.

**Fermentation time:** the must remains on the skins for 12 days with continuous daily fulling, during which fully plays the alcoholic fermentation after which it is submerged hat and left to macerate for 30 days and finally drawn off.

**Fermentation temperature:** variables with peaks of 32°C.

**Ageing in cellar:** the new wine spends from 1 to 3 months in steel tanks where malolactic fermentation, is transferred several times before being put in the medium capacity Slavonian oak barrels (25/30 hl) where it is aged for 30 months.

**Ageing in bottle:** 12 months.

**Bottles produced:** n. 10.000 of 0.75 L each, 300 magnum of 1.5 L each, 40 magnum of 3 L each, 10 magnum of 5 L each.

**Food pairing:** braised beef, red meat, shank, duck, long seasoned cheese.

**Serving temperature:** 16° - 18°

**Alcohol content:** range from 14 to 15% Alc/Vol depending on the vintage.

*Bright grenade red color with light orange notes; smell rich, complex, floral notes. Taste rich, sweet, tannic, rough, young and powerful.*