



organic wine

CAMPARO

VINO BIOLOGICO



BAROLO

Denominazione di Origine Controllata e Garantita

Boiolo

Grape variety: 100% Nebbiolo

Growing location: La Morra

Average age of vines: 20/50 years

Vineyard aspect: south-east, south

Soil: clayey-calcareous, calcareous-siliceous; marl of Sant'Andrea

Average vineyard elevation: 250 a.s.l.

Yield in grapes per hectare: 8 tons

Method of vinification: following their harvesting by hand in October, the grapes are pressed and transferred into temperature-controlled stainless steel tanks. The fermentation is carried out in the traditional style, with daily pumping of the must over the cap for a minimum of 30 days. In the very best vintages the age-old method of punching down of the cap is used for around 40 days. The skins remain submerged in the must as if in infusion so as to extract as much aroma and flavour as possible. The wine is then drawn off and transferred into French oak casks holding around 25 hl, where the Barolo matures for 24 months. Finally, the wine is celled in Bordeaux bottles with natural corks for a further 12 months prior to its release.

Store: horizontally, in a cool, dry place

TASTING PROPERTIES

Barolo features a brick-red colour with orange highlights; on the nose it releases aromas of coffee, tobacco, vanilla and red berries, accompanied by violets and roses. On the palate it is imperious, powerful, elegant, smooth and mouth-filling.

It makes a perfect match for dishes of character, red meats in general, game and mature cheeses. Excellent as a meditation wine too.



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