



## LA TRADIZIONE

# BAROLO CINQUANTACINQUE *DOCG*

*The most famous and historic of Piedmontese wines, renowned and appreciated around the world, comes from Nebbiolo grapes from some of the most prestigious vineyards of La Morra. It is a magnificent red with great structure, whose name (Fifty-five) recalls our very first vintage in 1955.*

**APPELLATION:**  
Barolo DOCG

**VARIETY:**  
Nebbiolo 100%

**VINIFICATION:**  
Soft crushing of grapes harvested at the right phenological ripeness, fermentation in steel vats at temperatures between 28 and 34° C with pump overs and punch downs. After malolactic fermentation, the wine is aged for three years, as required by regulations, in big barrels (50hl) of Slavonia oak.

**CHARACTERISTICS:**  
A long ageing refined wine with a garnet red colour and orangish highlights that intensify over time. Intense aromas of red and violet fruit, with a fully ample and velvety flavour and a spicy, light vanilla finish.

**PAIRINGS:**  
A long lived wine, especially suitable when matched with large plates of meat and aged cheeses.

**ALCOHOL CONTENT:**  
14% Vol.

**SERVING TEMPERATURE:**  
18°C

**AVAILABLE SIZES:**  
bottles 0.75L - magnum 1.50L