

BAROLO DOCG LISTE



Grape varietal: 100% Nebbiolo

Production area: municipality of Barolo – single vineyard Liste

Age of vines: more than 35 years

Vineyard exposure: South , South -East

Soil type: calcareous with 15% sand, 55% limestone, 30% clay

Alcohol content: 14,5% by volume

Yield: 5 tons per hectare

Colour: Garnet ruby red with fleeting orange reflections

Bouquet: moderately intense, blackberries, liquorice, tobacco and cocoa

Taste: dry, full, with great body and persistence, austere and velvety

Vinification: fermentation at controlled temperature for 20 days

Ageing: 24 months in large oak barrels, 24 months bottle refinement

Suggested serving temperature: 16/17°C