Barolo

-Cantine Gemma-

Italy
Piedmont
Cuneo

VINIFICATION

The harvest takes place between the second and third ten days of September. The must is then vinified in stainless steel tanks at a controlled temperature not exceeding 28°C, with a long maceration period of 15-20 days.

AGEING

The wine matures for 36 months: 75% ages in 20 hl Slavonian oak barrels and the remaining 25% in barriques.

CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

14%

GRAPE VARIETIES

Nebbiolo

AGRICULTURAL SYSTEM

Conventional

TASTING NOTES

Ruby red with garnet highlights.

Deep and complex aromas, ranging from raspberry and rosehip to rich and intense spices.

Decisive and exuberant tannins, accompanied by a lively texture, balanced by ripe fruit that adds softness and sweetness.