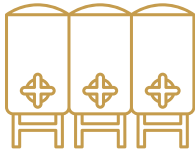


Barolo

-Cantine Gemma-

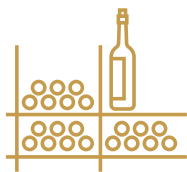


Italy
Piedmont
Cuneo



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.



Ruby red with garnet highlights.



TASTING NOTES



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



CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

14%



GRAPE VARIETIES

Nebbiolo

AGRICULTURAL SYSTEM

In organic conversion



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