

Palás

Barolo DOCG

GRAPE VARIETY	nebbiolo
SOIL	Verduno, La Morra. The lands of La Morra and Verduno, of Tortorian origin, are characterised by a greater presence of lime and sand mainly east / south-east exposure
VINEYARDS EXPOSURE	east / south-east exposure
METHOD OF CULTIVATION	Guyot
HARVEST	manual harvest
VINIFICATION	in steel tanks. 13 / 14 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32 and 27 °C. Malolactic fermentation in steel
REFINEMENT	minimum of 3 years, aged for 24 months in large oak casks before refinement in the bottle
COLOUR	garnet red with brilliant hues
NOSE	etherea, balsamic and complex. Notes of small fruits, liquorice and tobacco
TASTE	complex, harmonic and aristocratic with silky tannins well integrated in the structure
SERVING TEMPERATURE	17-18 °C
ACCOMPANIES	agnolotti with roasted, braised and lamb sauces
BOTTLE SIZE	0.750 L
CLOSURE	cork

