

## Barolo Cascina Nuova DOCG



**Area:** 1,5 hectares

**Grape varietal:** 100% nebbiolo da Barolo

**Density:** 4,000 vines per hectare

**Cultivation:** vertical trellised, Guyot pruning

**Altitude:** 380 m above sea level

**Exposure:** southward

**Harvest period:** October

**Bottles produced:** 10,000

**Vinification:** in stainless steel, temperature-controlled, automatic pump-over

**Ageing:** two years in large wood barrels

**Bottle ageing:** 6 months

### Sensory Profile

Born to satisfy the curiosity of consumers keen to have a more immediate understanding of Barolo, the wine is bright garnet red in colour with orange tints.

Pleasing and immediate, it offers scents of flowers and light, delicate spices. The bouquet is agreeably rounded, with just the right balance between pleasantness and elegance. The aftertaste is very harmonious with a long mineral aromatic finish.

Serve with hearty meat dishes such as braised and roast beef, game, mature cheeses, or even—why not? — from first course to last.

**Serving temperature:** 19°C

### Notes

Barolo Cascina Nuova shows that even the youngest vineyards can produce an excellent Barolo, albeit easily accessible, more immediate and of wide appeal. Aimed at a broader public that wants to get to know the wine gradually before moving on to more complex examples, it might even be defined as a lesson in Barolo. A point of departure for the wine drinking experience, it also ensures excellent value for money.

True to the history of great wine and Langhe tradition, Valter and Nadia see Barolo as a select assemblage of grapes from the best vineyards, carefully drawing out the best each has to offer.

This is a wine that manages to reflect all the character of a major terroir.