



Barolo DOCG “Cascina Nuova”

Area: 2,5 hectares

Grape variety: 100% nebbiolo

Density: 4,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 380 m above sea level

Harvest period: October

Wine making: 24 months in large Slavonian oak barrels

Aging: 24 months in large Slavonian oak barrels

Lysis: 60 days

Bottle aging: 6 months

Sensory Profile

A wine made to satisfy the curiosity of consumers who are keen to have a more immediate understanding of Barolo, this wine is bright garnet red in color 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, aged 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 wider 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 an educational Barolo. A point of departure for the wine drinking experience, it also ensures excellent value for money.

True to the history of great wines and the 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.