



Barolo

Bricco Ambrogio DOCG



PRODUCTION AREA The grapes come exclusively from its own vineyards, located in the municipality of Roddi (Bricco Ambrogio)

GRAPES Nebbiolo 100%

HARVEST Manual, in boxes

VINIFICATION Soft pressing, maceration at controlled temperature for about 18 days
refinamenti

AGEING 18 months in 26HL oak barrels of Slavonia

COLOR Garnet red color and bright full

AROMA Large and persistent fragrance with notes of dried flowers and tobacco

TASTE Harmonious taste and great structure, full and persistent

FOOD PAIRING Meat, mushrooms and truffles, mature cheeses

TEMPERATURE For a tasting optimal serving temperature of 16° C

Azienda Agricola Lodali Walter

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