



# Dezzani Barolo “San Carlo”



**Varietal:** 100% Nebbiolo

**Altitude:** 491 asl

**Appellation:** Barolo DOCG

**Acidity :** g/l

**Alcohol %:** 14.5

**Sugar:** g/l

**Production:** cs

**Soil:**



**Tasting Notes:** The color is typically red garnet. The aromas are complex and elegant ranging from ripe red fruit and spices until “toasty and tar”. The flavor is gentle tannic, austere, full and velvety.

**Vinification:** 40 days maceration at controlled temperature and the subsequent malolactic fermentation

**Aging:** After thirty-six months in the traditional large oak barrels, this Barolo spends other six months in the bottle for a final refinement.

**Food Pairing:** Ideal with important first courses, roasts, game and hard cheeses.

## Accolades

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2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)