



Virna Borgogno Barolo “Noi”



Varietal: 100% Nebbiolo – Michet and Lampia sub-varieties.

Altitude: 280 – 350 mtr a.s.l.

Appellation: Barolo DOCG

Acidity : 5.2 g/l

Alcohol %: 14

Dry Extract: 31 g/l

Soil: Clays mixed

Tasting Notes: Intense ruby red with garnet highlights; full, intense nose, tertiary notes with red fruit leading vanilla, cocoa and spices. Full-flavored and austere with balanced, supple tannins.

Vinification: Crushing and de-stemming; maceration with skins for about 10-12 days at maximum temperature of 29-31°C. Repose in steel tanks prior to bottling. Bottle-aged horizontally prior to packaging and shipping.

Aging: In oak barrels for about 18 months.

Food Pairing: It goes well with meat stuffed ravioli, red meats, boiled meats, braised meats, and game.

Accolades

2018 **92** pts R. Parker

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

www.classicowines.com