



Virna Borgogno Barolo “Sarmassa”



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

Altitude: 250 – 260 mtr a.s.l.

Appellation: Barolo DOCG

Acidity : 5.3 g/l

Alcohol %: 14

Dry Extract: 29 g/l

Soil: Mainly clayey and calcareous, providing ideal water retention.

Tasting Notes: Typical garnet red. Bouquet packed with floral and fruity aromas. Elegant, robust body, nicely soft on the finish; showing hints of cherries and wild berries.

Vinification: Crushing and de-stemming, maceration on the skins for approx. 15-20 days at a maximum temperature of 29-31°C. After drawing off and the first rackings, the wine is aged in Slavonian oak casks and small 500-litre barrels made of French oak (Allier) for around 18 months. It completes its maturation in stainless steel, prior to bottling; the bottles are then stored lying down for at least 6 months before labelling and shipping

Food Pairing: Red meats and game. Sirloin steak, roast kid, mature hard cheeses.



Accolades

2018 **94** pts R. Parker

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