



# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SETTE 7 ANNI

Made with grapes from the most important vineyards, Bussia, Panerole and Pugnane, located respectively in Monforte d'Alba, Novello and Castiglione Falletto.

Aged in oak barrels for 84 months.

*Vibrant grenade red colour with light orange notes; rich and complex nose; coarse, powerful and tannic flavour.*

Excellent with braised and red meats and mature cheeses.

Denomination: Barolo Riserva DOCG

Cru: Bussia, Pugnane and Panerole

Variety: Nebbiolo Michet and Nebbiolo Lampia

Serving temperature: 16° - 18°

Alcoholic content: 14%-15% Vol. depending on the vintage

DANIELE CONTERNO