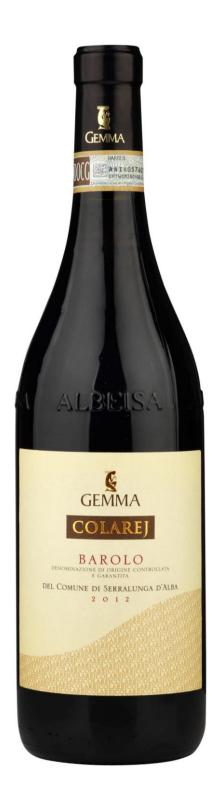


Barolo Colarej

Gemma



CLASSIFICATION D.O.C.G.

TYPE Red

REGION Piedmont

PROVINCE Cuneo

GRAPE VARIETY Nebbiolo

TYPE OF FARMING Conversion to organic

HARVEST Mid October.

VINIFICATION

The grapes are gently pressed and the must is then vinified in stainless steel for 18 days at 26-28° C. The malolactic fermentation takes place in stainless steel.

MATURATION

The wine ages for 18 months in Slavonian oak casks and then rests for a further few months in bottle prior to release.

TASTING NOTES

Bright ruby red with garnet shades at the rim. It has a deep, complex bouquet, with a broad spiciness, sweet, ripe fruity notes and a mellow, soothing floral hint. On the palate its rich tannic structure comes immediately to the fore, lending valid tactile support to a robust taste sensation of notable impact.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.