

PS
wine

premium wine selection

Vini di Qualità



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.