

PS
wine

premium wine selection

Vini di Qualità

Barolo

Gemma



CLASSIFICATION	D.O.C.G.
TYPE	Red
REGION	Piedmont
PROVINCE	Cuneo
GRAPE VARIETY	Nebbiolo
TYPE OF FARMING	Organic conversion
HARVEST	Second-third decades of September .

VINIFICATION

The must is vinified in stainless steel vats at controlled temperatures of no more than 28° C, with an extended maceration of 15-20 days.

MATURATION

The wine matures for a long time ;75% in 20 hl Slavonian oak casks and the remaining 25% in barriques.

TASTING NOTES

Warm ruby garnet colour, it displays deep, complex aromas in a progression that ranges from notes of raspberry to dog-rose, and even rich, intense spices. On the palate it reveals evident, exuberant tannins, offering one's taste buds a stimulatingly tactile texture that is pleasantly tempered by the rounded, sweet sensations of ripe fruit.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.