



FRATELLI DOGLIANI

Barolo
DOCG
Riserva



Classification

Red wine D.O.C.G.

Grape Variety

Nebbiolo.

Area of production

Langhe hills.

Harvest

Second half of October.

Vinification and refinement

The vinification process consists of red wine making with long maceration on the skins for circa 15/20 days. Following the malolactic fermentation, the maturation takes place in the traditional Slavonian oak casks for two years and three years of ageing in the bottle.

Tasting notes

Deep ruby-garnet red that turns brick red with age. Ethereal, intense, with notes of spices and dried fruits and offers great finesse to the nose and palate. Dry, full-bodied, imposing, elegant, austere but velvety.

Food pairing

Ideal with game, roasted meat and mature cheeses.

Aging

This wine, if stored under ideal conditions, can achieve long-term aging.

Serving temperature

18/20°C.