



BAROLO COLLINA DEL SOLE 14% cl. 75

V83621075



The Collina del Sole brand collects a special selection of Italian wines from the main wine regions. All of them convey their strong bond with the tradition of the area.

Type: Barolo DOCG

Production Area: Langhe (Piedmont)

Vine: Nebbiolo

Average production: 4000 plants

Growing system: Gnjot

Harvest period: End of September

Yield per hectare: 60 q/Ha

Characteristic and production process

Barolo, also known as the king of wines, comes from the heart of the Langhe area where the prized Nebbiolo grapes are grown. It is a wine with a good structure that expresses a complex and enveloping bouquet able to improve with time without losing its fascinating organoleptic features.

Organoleptic characteristics

Colour and appearance: Brilliant. Garnet red with ruby nuances

Bouquet: Complex and intense, scents of cinnamon, cocoa and tobacco.

Taste: Full-bodied, warm, intense, elegant and well balanced. With a persistent aftertaste.

Chemical characteristics

Alcohol, % vol: 14%

Sugar, g/l < 2 g/l

Total acidity, 5,8 g/l

Suggested glass: Ballon

Serving temperature: 16-18 °C

Serving suggestions: Barolo is a meditation wine. It is perfect with truffle and mushroom based dishes, braised meat, cheese and aged salami.

Enjoy it within: 5-10 years