



CASTAGNOLE DELLE LANZE

BAROLO

Barolo DOCG

Barolo DOCG, a masterpiece crafted from Nebbiolo grapes, originates in the heart of the Langhe—a unique hilly region encompassing eleven municipalities in the province of Cuneo. According to the production regulations, the wine requires a minimum aging period of 38 months (with at least 18 months spent in wood). This rigorous maturation process imparts a monumental structure, a complex and ethereal bouquet, and legendary longevity to the wine

GRAPE VARIETY: 100% Nebbiolo

ALCOHOL CONTENT: 14.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Calcareous-clayey

HARVEST PERIOD: Late September

WINE MAKING: Complete destemming, yeast selection, and fermentation with skin maceration for approximately 10–12 days. During maceration, the must undergoes three pump-overs using the délestage technique to extract color and varietal aromas. Following two rackings to remove solids, malolactic fermentation takes place. Aging: the wine matures for 24 months in French oak (barriques and tonneaux)—with weekly topping-up, tastings, and analysis to ensure proper evolution—followed by 12 months of bottle aging

COLOR: Brilliant garnet red with orange hues

PERFUME: Elegant, expansive, intense, and ethereal. It evokes the scent of withered rose and violet, along with fruity notes of cherry in syrup and stewed plum.

TASTE: Dry, full-bodied, warm, robust, enveloping, austere yet velvety; flavors of red berries and blackberry emerge.

FOOD MATCH: It pairs magnificently with roasted and braised red meats, game, truffle-infused dishes, and aged hard cheeses

SERVING TEMPERATURE: 18 – 22 °C

AVAILABLE FORMATS: 0.75 l - 1.5 l



Dogliotti 1870 Snc

Via Fratelli Vicari, 70 - 14054 Castagnole Lanze (AT) - Italia
info@dogliotti1870.com - www.dogliotti1870.com