



Barolo DOCG *TERRE DEI ROVERI*

Winery/Company: AGC SRL

Region: Piemonte – Novello (Cuneo) Italy

Novello is known for the production of the Nebbiolo grapes, the one used to make Barolo.

Grape varietal: 100% Nebbiolo

Harvest: The integrity of the grape bunches at the time of crushing is safeguarded with the use of manual and mechanical techniques.

Vinification and Refinement: Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C; maceration on the skins for 12 days, with daily pumping of the must over the cap. Aged for 26 months in large Slavonian oak casks.

Wine Description: Full and intense garnet colour wine with a very fragrant complexity of spices and dry flowers on the nose. The tannins are velvety-soft and warm. Its taste is dry, full, vigorous and harmonious. **Alcohol:** 14.5% vol.

Barolo is a wine that you must drink at a temperature between 17 – 19 C°, and it is recommended that the bottle is opened three to four hours prior to serving, or alternately it can be decanted into a carafe for immediate serving.

