



BAROLO D.O.C.G.

GRAPE VARIETY: NEBBIOLO 100 %

VINEYARDS: Sourced from family owned vineyards in Serralunga d'Alba (Ornato), Grinzane Cavour (Gustava), La Morra (Roncaglie), Barolo -Novello (Ravera). The balance of the grapes comes from other exclusive vineyards owned by "growers" who have been providing grapes to the Pio Family for generations..

VINIFICATION: In stainless steel tanks. Skin contact for about 20 days.

AGEING: In mid toasted French oak for 3 years: 70% in 20 to 50 hectoliters casks; 30% in barriques.

TASTING NOTES: A classic Barolo. Excellent structure and harmony, mild tannins and balanced fruit. It is immediately approachable, but it has a very long ageing potential.