



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



**Passione di Re
BAROLO D.O.C.G.**

Obtained from the most important grape of Langhe:
Nebbiolo from Barolo

Harvest (hand-picked): October

Vineyard area: LA MORRA

Soil: clay-limestone Elveziano. Land and climate are the basis for the production of great red wines with long aging determine their character that makes them unique.

Plant density: 4300 Vines / Ha

Average age of vines: 35 years

Yield per plant: 1,8 Kg

Exposure: South / South-West

Variety: 100% NEBBIOLO

Pressing grapes: grapes are crushed - mechanical

Fermentation: red vinification with temperature control. Recycled from the bottom to the top at least twice a day .

Yeasts: selected yeasts autochthonous

Maceration: 10 - 15 days

Ageing: 36 months - 24 months in Slavonia oak barrels and 12 months in bottled.

Alcohol: 14,00 % Vol

Colour: intense ruby red with

Bouquet: typical, intense, ethereal, with hints of ripe fruit.

Taste: rich, well-balanced, soft tannins and persistent.

Serve with: red meats, pot roasts and boiled meats and game. Dishes with truffles and mature cheeses

It should be served at a temperature: 18-20 ° C.