



B E N I D I  
BATASIOLO



# BAROLO D.O.C.G. BRICCOLINA

## GRAPES

Nebbiolo

## PRODUCTION AREA

Production area of Barolo D.O.C.G., Briccolina in Serralunga d'Alba

## HARVEST

Manual, second half of the month of October.

## VINIFICATION

Stripping and fermentation with maceration on the skins for 10-12 days in stainless steel tanks at controlled temperature, with periodic replacements.

## AGING

In French oak barrels for a minimum of twenty-four months and then for at least twelve months in stainless steel tanks. After this period the wine is bottled where it will continue its refinement.

## FEATURES

The color is deep garnet red.

It has intense and persistent aromas of ripe fruit, flowers and spices with delicate flavors of the wood.

Its main characteristic is married to the typical aromas of the nebbiolo creating a feeling of rare elegance.

Its power, elegance and charm, give fullness to the palate and great intensity. All the notes in the nose are enhanced harmonically and make it a wine to remember.

## PAIRINGS

Ideal in combination with dishes based on red meats, game, roasts and cheeses and cured meats.

It is a pleasant wine for meditation moments.

## SERVING TEMPERATURE

18°-20°C