

## Barolo d.o.c.g. - L'église

Nebbiolo harvested on vineyards facing south, south-east in the Barolo winegrowing area. The vinification – traditional in the typical meaning of the word – ends with a period of ageing (24 months) in wooden barrels of varying capacities.

Bright garnet red, with aromas of withered roses, cherry and wild blackberries. Well-balanced and tight on the mouth, with overtones on the finish reminiscent of liquorice and tobacco. At the table it pairs nicely when young with a creamy Castelmagno and porcini mushroom risotto. After years in the bottle it sits perfectly with a dish of tagliatelle pasta with a mallard ragout. Lovers of seafood will not be able to resist it matched with stewed dried cod with potatoes.

DESIGNATION: Barolo d.o.c.g.

GRAPE-VARIETY: 100% Nebbiolo

VINEYARDS: selected grapes bought in

FACING: south-west

SOIL: calcareous – clayey

VINE-TRAINING SYSTEM: Guyot

YIELD: 50 hl./hectare

FERMENTATION: in steel for 12-15 days at a controlled temperature, with traditional pumping of the must over the cap.

AGEING: matures for at least 24 months in wood, with 60% in French oak barrels holding 225 litres and 40% in casks of Slavonian oak holding 25 hl.

APPEARANCE: deep garnet red with varietal orange hues.

NOSE: intense fruit and spices conjuring up red berries and jam.

Typical hints of roses and violets, at times with notes of tobacco, leather and liquorice.

TASTE: full-bodied and intense, soft on entry and developing a nicely tannic, smooth structure.

PAIRINGS: egg pasta dishes, red meat, game and mature cheeses.

ALC. BY VOL: 14.5%

SERVING TEMPERATURE: 17-18°C.



Azienda Agricola Dante Rivetti