

TENUTA DI MARTUCINO 2013 Barolo

Product name
BAROLO

Appellation
DOCG

Alcohol content
14% VOL.

Grape(s)
Nebbiolo 100%

Soil
Calcareous-clayey soil.

Production process
Traditionally vinified in red, with the addition of selected yeasts, fermented at temperature of 26/28 C. Maturation in Slavonian oak casks for three years.

Colour
Brilliant, garnet red of good intensity with slight garnet/orange reflections.

Bouquet
Ethereal, intense and persistent sensations, with hints of violets, cherries, spices (cinnamon, cloves), black pepper, leather.

Taste
Dry, full, supple, balanced, of generous body, suitably tannic, with persistent and intense retro-olfaction that brings you back to the perceived olfactory sensations.

Estimated life
Fifteen/twenty years depending on how it is preserved.