

lo Zoccolaio

Cascina in Barolo

Barolo d.o.c.g

Municipality of production

Barolo, Monforte d'Alba and Verduno

Grape Variety

100% Nebbiolo

Exposure

South-West

Altitude (a.s.l.)

250-300 m

Soil

Marn-Calcareus

Training system

Guyot.

Plant density

Minimum 4,000 plants

Cropping level per hectare

70 ql grapes

Harvest

October

Alcohol by volume

14.0% Vol (based on the vintage)

Serving temperature

16°-18°

Additional information

Contains sulphites

From

Made in Italy



This Barolo is a blend made with grapes from 3 different municipalities of the Barolo wine district. The grapes coming from their own vineyards located in Barolo, Monforte d'Alba and Verduno. Only a careful selection of the best grapes guarantee the highest quality of this Barolo

Processing

After the harvest it comes the destalking, soft pressing, follows a fermentation in Inox still tanks to temperature controlled at 28°. This consists in leaving the must in contact with the skins and pips for 15 days. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine matures in French Barrique for 36 months and ages in the bottle for 6 months before being sold. For all steps nothing is neglected; everything is done respecting the tradition but with the most modern methodologies and tools.

Tasting notes

Garnet red colour with brick orange shades which intensify as time goes by. Intense and complex perfume but delicate and ethereal at the same time; warm, full and dry.

Recommended pairing

It can be served with Beef, game and stews such as beefsteak, lamb, veal, rabbit, wild boar and deer, Ideal with medium or old cheeses.