



Appellation	<i>Barolo dogg "Patres"</i>
Grape varietal	100% Nebbiolo
Area of production	The 11 villages in the Barolo wine-growing area
Wine-making process	Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C; maceration on the skins for 12 days, with daily pumping of the must over the cap.
Malolactic fermentation	100%
Ageing	Aged for 26 months in large casks made of Slavonian oak.
Winemaker comments	Spices and dried flowers on the nose; smooth and mouth-filling, with sweet tannins. Great structure.
Food pairing notes	Game, braised veal, stewed meat, grilled fillet and meat, mature cheeses.
Cellar life	10 years