



La Pranda

— CANTINA DEL NEBBIOLO —



BAROLO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

RISERVA

Location of vineyards: Serralunga d'Alba

Total surface area: 2 ha

Average number of vines per hectare: 3800

Grape variety: Nebbiolo

Stock: 420a

Alcohol: 14.24% Vol.

Acidity: 5.29 g/l

Sugars: 0.6 g/l

Extract: 27.1 g/l

The ripe grapes were crushed and left to ferment in stainless steel tanks for 20 days at a controlled temperature of 23-25°C. The wine matured for 20 months, partly in 5 hl French oak casks and partly in 50 hl oak barrels.



Garnet red color with orange hues. Black-currant, leather, chocolate. Warm, full bodied, well balanced, soft tannins, with long finishing and great aftertaste.



Hunting game, roasted red meat, seasoned cheeses.



Oak aged



Serve at 18° C.



Store it this way.

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