



La Pranda

— CANTINA DEL NEBBIOLO —



BAROLO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

DEL COMUNE DI
SERRALUNGA D'ALBA

Location of vineyards: Serralunga d'Alba

Total surface area: 2 ha

Average number of vines per hectare: 4500

Grape variety: Nebbiolo

Stock: 420a

Alcohol: 14.24% Vol.

Acidity: 5.29 g/l

Sugars: 0.6 g/l

Extract: 28.1 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, in oak casks of 5 Hl and partly in barriques.



Ruby red with light garnet hues. Hints of ripe red fruit, tobacco, with spicy overtones. Soft palate with good structure, spicy and floral nuances.



roasts, game, braised and stews meat, and mature cheeses.



Oak aged



Serve at 18° C.



Store it this way.