



La Pranda

— CANTINA DEL NEBBIOLO —



BAROLO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

Location of vineyards: Barolo, Monforte

Total surface area: 8 ha

Average number of vines per hectare: 3800-5000

Grape variety: Nebbiolo

Stock: So4, 420a

Alcohol: 13.83% Vol.

Acidity: 5.70 g/l

Sugars: 0.5 g/l

Extract: 29.1 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 50 hl French oak casks, partly in barriques, and partly in stainless steel.



Garnet red color with orange hues. Black-currant, root, leather, coffee-beans. Nicely 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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