

LIVIA FONTANA — Villero — Barolo



Product name	: Barolo Villero
Vintage	: 2007
Grape variety	: 100% Nebbiolo
Origin	: Castiglione Falletto
Position	: vineyard Villero of around a hectare with Southwest exposure, altitude 300-350 m. s.l.m.
Per-hectare yield	: 45 hl
Harvest	: manual, at 24 of September with grapes selection
Vinification	: in temperature-controlled fermentation casks with frequent délestages and punching down.
Aging	: 3 years in oak barrels from 15 Hl and matured in bottles for at least 24 months
Production	: 3.200 bottles and 253 magnum
Alcohol by Volume	: 14,5%
Colour	: the colour is intense ruby red with a light presence of orange reflections.
Aroma	: Elegant and harmonious on the nose with persistent fruity notes.
Taste	: Warm and strong bodied, balanced in taste and strong aroma. The finish is long and intense.
Recommendation	: it accompanies red meat, game and piquant hard cheese
Serving temperature:	: 18 degrees C. (64 – 65° F.)
Storage	: store bottles on their side in a dark place, at the most constant temperature possible and far from light sources