



TENUTA  
CAPPALLOTTO  
CANTINA

# BAROLO D.O.C.G.

## GRAPE VARIETY

Nebbiolo 100%

## PRODUCTION AREA AND CHARACTERISTICS

The grapes come from vineyards on mid-altitude hills situated in Serralunga d'Alba, which are wholly owned by the Lanzavecchia family. The terrain is made up of calcareous marl.

## YIELD PER HECTARE

50 hectolitres.

## VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks. Maceration lasts about 25 days.

## AGEING

The legally required ageing period is three years, and takes place in 30 and 50 hl Slovenian oak casks for about 30 months, after which it is finished in the bottle.

## SENSORY PROPERTIES

A garnet red colour with a delicate, appealing, intense bouquet, reminiscent of violets and dry roses, alcohol-soaked cherries, vanilla, tobacco, truffles and pepper. The taste is full, robust, austere but velvety and harmonious.

## ACCOMPANIMENT

Red meats, pot roasts and gamebirds, ripe cheeses.

## SERVING TEMPERATURE

18-20 C°. We recommend uncorking the bottle an hour before serving.

## ALCOHOLIC STRENGTH

14 % Vol.

