



## BAROLO - D.O.C.G.

ITALIAN FINE RED WINE

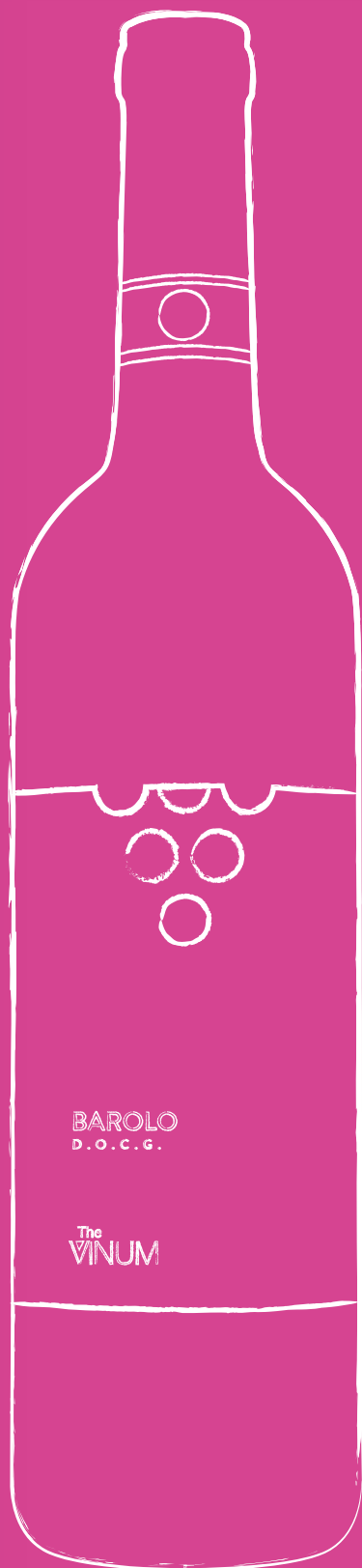
Known as the king of wines and the wine of kings, the Barolo is recognized world wide as the embodiment of Italian wine excellence.

The Vinum Estates, located in the exclusive Barolo area is a small cru located on the hills of South La Morra. In 2000, estate owner Roberto Dragani decided to create an incomparable Barolo. By cultivating his grapes within organic regulations, his yield was reduced, producing a better quality grape. The meticulous selection of the grapes starts on the vine. The grapes are hand selected from superior buds for harvesting. The wine is vinified using the traditional red method which demands a long maceration on the skins and daily hand fulling; producing unparalleled results.

Extremely delicate and prone to natural fermentation due to the absence of chemicals, the bunches are carried to the cellar by foot once harvested. Here they go through a three stage vinification process: the wine is aged first in large Slavonian oak barrels, followed by small tonneau barrels and then steel tanks prior to bottling.

The outcome of such a delicate and complex undertaking, from the vine to the bottle is a fascinating Barolo with the elegance of a French wine and unmistakable characteristics of Barolo which alludes to the antique wine of kings. This limited edition internationally loved Barolo is a unique wine of natural untouched quality.





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**Classification:** D.O.C.G.

**Vineyard:** The Vinum Estates

**Production Area:** La Morra - Piemonte Region - Italy

**Grapes:** Nebbiolo

**Yield:** 70 Q/Ha

**Vinification:** The alcoholic fermentation occurs in stainless steel tanks, then in the coming spring the malolactic fermentation occurs naturally in 30 hl Slavonian oak barrels. The wine continues to age in these barrels until 30 months have passed, at this point the wine is transferred to small tonneau barrels where it ages for an additional 12 months. The final stage of the aging process takes place in stainless steel tanks, which ensure that the bouquet and flavour are persevered. After bottling, the wine ages an additional 6 months before it is ready for consumption.

**Alcohol:** 14% Vol

**Sugar:** 0.5 g/L

**Dry Extract:** 28.7 g/L

**Colour:** Deep ruby red, with elegant garnet nuance as it ages.

**Bouquet:** When young - rose petal, cherry and raspberry, cinnamon, black pepper. When aged, licorice, leather, and chocolate.

**Flavour:** Complex, harmonic, sophisticated and delicate flavours complemented by an elegant acidity and ripe tannins.

**Serving Suggestion:** Stewed red meat or aged cheese. Aging it is well served as meditation wine.

**Serving Temperature:** 18-20 °C

**Aging:** 10 Years.

**Result:** A fine wine, with floral and fruity aromas, even after 10 years in the bottle.