

Lodovico Barolo di Barolo
Azienda Agricola Lodovico Borgogno
Italy - Piemonte - Barolo DOCG

Barolo di Barolo is a blend of 2 different vineyards in Barolo: PREDA and SARMASSA, both in the village of Barolo. The somewhat different soils, exposures and microclimates of the Preda and Sarmassa vineyards combine to produce a well-balanced, harmonious wine packed with the fresh, elegant aromas supplied by La Preda, and the full body and structure catered for by Sarmassa.



Loads of blackberry and red berry with vanilla oak character. full and concentrated, displaying seamless tannins and gorgeous fruit. Complex and complete, full-bodied, with lots of fruit and round tannins. It's long and fruity. It will be at its best after 2-3 years stored lying down in cool, dark surroundings. Serving recommended in large glasses at a temperature of 17-18°C.

Specifications	
Appellation	Barolo DOCG
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	between 35 and 45 years old
Agricultural Practices	Sustainable
Soil type	Calcareous with sand
Vinification	Crushing and de-stemming, maceration on the skins for approx. 12-15 days at a maximum temperature of 29-31°C. After drawing off and the first rackings, the wine is aged in small 500-litre barrels made of French oak (Allier) for around 18 months. It completes its maturation in stainless steel, prior to bottling without filtration; the bottles are then stored lying down for at least 6 months before labelling and shipping.
Production	500 (9-liter cases)
Pairings	Aged cheeses, red meat, rich/earthy dishes, truffle risotto, pasta with sausages and mushrooms. Braised or roasted meats.

Codes, Weights and Measures

UPC	7 84585 03251 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03251 5
Case Weight	35

Cases/Pallet	50
Layers/Pallet	10
ABV	14.50%
SRP	\$ 65.00 USD 750mL Bottle