



LIVIA FONTANA



BAROLO DOCG VILLERO

Product name: Barolo DOCG Villero

Grape variety: nebbiolo

Production zone: Castiglione Falletto, in Villero, 300-350 m a.s.l. with southwest exposure.

Surface: about 1 hectare

Harvest: hand-picked with precise grape selection into small baskets towards the middle of October.

Vinification: light crushing with further check and selection of the grapes, fermentation in steel tanks at controlled temperature with frequent pump over and délestages.

Ageing: at least 40 months. First in traditional oak barrels and then in the bottles in the wine cellar with controlled temperature.

Organoleptic characteristics: intense ruby red colour with orange reflections. Elegant and harmonious on the nose, persistent fruit notes with velvety tannins. Warm, full-bodied, well-balanced palate with long and intense finish.

Food pairing: excellent with red meat, wild game and seasoned cheeses.

Serving: in large glasses at 17-18°C (62-64°F).

Storage: horizontally in a cool, dry place with constant temperatures.
Ready to drink but can be cellared for 12-15 years.

Bottle sizes: 0.75 L / 1.5 L / 3 L

www.liviafontana.it