

BAROLO DOCG “CASCINA NUOVA”



Area: 3 hectares

Grape variety: 100% nebbiolo da Barolo

Density: 4,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 380 m above sea level

Harvest period: October

Bottles produced: 20,000

Vinification: in stainless steel, temperature-controlled, automatic pumpover, post-fermentation maceration for 30 days with submerged cap

Ageing: 24 months in large Slavonian oak barrels

Lysis: 60 days

Bottle ageing: 6 months

Sensory Profile

Born to satisfy the curiosity of consumers keen to have a more immediate understanding of Barolo, the wine is bright garnet red in color with orange tints. Pleasing and immediate, it offers scents of flowers and light, delicate spices. The mouth is agreeably rounded, juicy and fresh, with just the right balance between pleasantness and elegance. The aftertaste is very harmonious with a mineral, aromatic finish.

Serving suggestions: tasty meat dishes such as braised and roast beef, game, mature cheeses, or even—why not? — from first course to last.

Serving temperature: 16-18°C

Notes

Barolo Cascina Nuova proves that even the youngest vineyards can produce an excellent Barolo, albeit easily accessible, more immediate and of wide appeal. Created for a public that wants to get to know the wine gradually before moving onto more complex examples, it might even be defined as a benchmark among Barolo wines. A point of departure for a delightful and gratifying wine drinking experience, it also ensures excellent value for money. True to the history of great wine and Langhe tradition, Valter and Nadia see this Barolo as an assemblage of grapes from the youngest vineyards, carefully drawing out the best each one has to offer. This is a wine that manages to reflect all the character of a major terroir.