



Araldica Flori, Barolo DOCG 2019

INIAR065 ARALDICA CASTELVERO PIEMONTE, ITALY

14% | 6 x 75cl | Cork

Nebbiolo 100%

Vegetarian, Vegan, Sustainable

*A beautifully supple, finely structured
introduction to Barolo - matured in Araldica's
cellars in Castel Boglione.*

Boutinot
WINES

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PRODUCTION

Made from Nebbiolo grapes cultivated around the town of Barolo in southern Piemonte. These are trained on a low Guyot trellis at a density 4-5,000 vines/ha. The grapes were hand-harvested, destemmed and then crushed to small fermenters, for around 12 days, with daily pumping-over. This ensures good colour and flavour extraction, but avoids over extraction of the abundant Nebbiolo tannins. The wine was drained off at dryness, and the skins transferred to a small press. After pressing the wine was settled for two days, and then racked to stainless steel tanks for malolactic fermentation. After three years maturation in 50hl Slavonian oak casks it was racked and bottled.

TASTING NOTE

A complex nose combining plum, mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Tannins are firm and pleasingly supported with plump fruit and a rounded texture, giving a good lengthy finish.

FOOD MATCH

Perfect with wild boar sausages, venison, roast lamb or gamey stews.

NOTES