



BAROLO D.O.C.G. Parafada

Grape Variety:
Nebbiolo 100%. Subvarieties: Lampia, Michet.

Exposure:
South.

Altitude:
260 - 370 m above sea level.

Total Surface Area:
1 ha.

Soil Composition:
Calcareous clay with a sandy content.

Vine Training System:
Simple Guyot.

Yield:
6.000 kg/ha.

Harvest:
Manual.

Tasting Notes: Lavishly perfumed, it is characterised by fresh red fruits, strawberry and cherry, as well as dried figs, hints of aniseed and quinine, and hints of medicinal and aromatic herbs. Full-bodied and robust on the palate, it is characterised by fine tannins and a savoury finish.

Serving Suggestions: Roasted and braised meat, game, strong and mature cheeses. Serve at a temperature of 18°C.