



# Barolo

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## Vignarionda

### *Ester Canale Rosso*

#### Location

Vignarionda MGA in Serralunga d'Alba

#### Grape variety

Nebbiolo

#### Vineyard

Southern exposure, altitude 345-360 m a.s.l., planting year 1946

#### Vinification

The grapes are harvested by hand in October. After destemming and soft crushing, the juice is fermented in contact with the skins in a steel tank for about 25 days, with daily pump-overs and one délestage at half way point.

#### Aging

From 24 to 36 months, depending on the vintage in 16 hl Slavonian oak barrel.

#### Perfumes

Violet and rose, balsamic notes, wiled berry jam, licorice root, white truffle.

#### Taste

Superb and delicate progression, harmonious combination of softness, tension and sapidity.

#### Pairing

Barolo wine stuffed pigeon, goat casserole, "Castelmagno blu" cheese (Serving temperature: 16-17 °C).



GIOVANNI ROSSO