



AZIENDA AGRICOLA

La Fusina

BAROLO

DOCG

Color ruby red with soft garnet reflexes, nuances of amaranth red. Aroma intense, clean with notes of marasca cherry, blackcurrant and mulberry; aftertaste sensation remembering straw and pepper. It is perfect with strong dishes, in particular, meat dishes. The vineyards where the grapes for our Barolo are grown are around 20-25

years old, and are located in Perno, an outlying district of the village of Monforte d'Alba. This Barolo is aged for around 30 months in 500-litre French oak barrels, stored in a small cellar on the piazza of Perno until certification is obtained.

Production area: Monforte d'Alba, Perno

Grape variety: 100% nebbiolo

Altitude: 395 meters

Soil: limestone and clay soil

Age of vineyard: 20 years

Fermentation length: 6-8 days

Vinification: short with frequent reassemblages and temperature check

Ageing: 30 months in tonneaux from France, 1st-2nd passage

Refinement in steel: 12 months

Refinement in bottle: 8 months

Serving temperature: 18 °C

Perfect dishes: meat dishes, and aged cheese