



AZIENDA AGRICOLA
COLLINA SAN PONZIO
BAROLO
DAL 1878

BAROLO D.O.C.G.

Barolo is a product of Nebbiolo grape. Made in a limited area from Langhe, where there are calcareous soils tending to clayey (source tertiary – Miocene).

Intense garnet red color with orange reflections.

Intense and persistent aroma, with hints of withered rose and violet, spices, blackcurrant and licorice.

Dry, full-bodied, velvety, austere with sweet and fruit tannins.

Ideal to be drunk with roast meat, braised meat, game and cheese.

GROWING AREA:	Barolo, La Morra
GRAPE VARIETY:	100% Nebbiolo
DENOMINATION:	D.O.C.G.
YIELD	38 - 40 Hl/Ha
EXPOSURE AND ALTITUDE:	South –East, 380-400 m a.s.l.
AGE OF VINES:	25 - 55 years
SOIL:	Calcareous Clayey
TRAINING SYSTEM:	Guyot, 4.200 vines per hectare
FERMENTATION:	Rotofermenters, 18 days, 30°C
AGING:	24 months in large casks

