



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.

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

