



BALBI SOPRANI

BAROLO DOCG

Universally considered the king of the wines of Piedmont, Barolo is made from Nebbiolo grapes grown in a limited part of the Langhe, near the town of Barolo. It is aged for at least 3 years, 2 of which are spent in oak or chestnut barrels. Bottles must be stored horizontally in a dry, cool wine cellar.

COLOUR: Garnet red with orangey highlights.

BOUQUET: Ethereal, pleasing and intense, with spicy notes and hints of worked leather.

FLAVOUR: Full, mouth-filling, full-bodied, with the right amount of tannins.

ALCOHOL CONTENT: 14-14.5% Vol.

PAIRINGS: The ideal accompaniment to main dishes such as roast and braised meats, wild game and aged cheeses.

SERVING TEMPERATURE: 18-20° C - Uncork an hour before serving.

Product Code CB104

Name BAROLO DOCG

Typology V.Q.P.R.D. ROSSO 14°/14.5°

CL 75

PRODUCT

EAN Code 8000548001042

Unit of measure BOTTLE

Bottles per case 6

Capacity 0.750 Lt

Unit weight 1.350 Kg

Alcoholic content 14-14.50%

Height 31.50 cm

Width 7.60 cm

PACKING

EAN Code 8000548990483

Kind CASE

Weight 8.200 Kg

N. cases per layer 24

N. layers per pallet 5

N. cases per pallet 120

Height 32.50 cm

Lenght 23.50 cm

Width 16.50 cm

Height of pallet 177,00 cm

CORTE DEI BALBI SOPRANI SRL

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