



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: 14.5% 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 MA104
Name BAROLO DOCG
Typology V.Q.P.R.D. ROSSO 14.5°
CL 150

PRODUCT

EAN Code 8000548992036
Unit of measure BOTTLE
Bottles per case 3
Capacity 1,500 Lt
Unit weight 2,2 Kg
Alcoholic content 14.50%
Height 35,00 cm
Width 9,50 cm

PACKING

EAN Code 8000548992043
Kind CASE
Weight 6,800 Kg
N. cases per layer 6
N. layers per pallet 6
N. cases per pallet 36
Height 12,00 cm
Lenght 36,50 cm
Width 33,00 cm
Height of pallet 88,00 cm



CORTE DEI BALBI SOPRANI SRL

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