

BAROLO CASCINA FERRERO

BAROLO DOCG

Cascina Ferrero is a Barolo obtained according to the classic "recipe" which traditionally involved vinifying grapes from different vineyards for better definition of the characteristics of the bottled wine, and greater consistency in quality. In this case, the grapes come from our own vineyards in Barolo and from vineyards managed by third parties in La Morra.

Vinification: fermentation, with submerged cap maceration, lasts for 10-12 days at a temperature of 28°C.

On completion, the wine is first aged in oak tonneau and then in large barrels for a minimum of 24 months.

This is followed by bottling and consequent ageing for a minimum period of 36 months, calculated from 1st November of the year in which the grapes were harvested.








Sensory profile: intense garnet red, with a rich bouquet of dried rose, plum, tobacco, liquorice and cocoa, with spicy notes. In the mouth it is warm and complex, while at the same time harmonious and mellow.

Suggested pairings: excellent with main courses of red meat, braises, game and mature cheeses.

Recommended serving temperature: 18-20°C.



Appellation	Grape	Vineyard Area
Barolo Docg	nebbiolo	Ha 2,30
Township	First year of production	
Barolo, La Morra	2003	

Formats						
						
0,375L	0,75L	1,5L	3L	6L	9L	12L