

BAROLO DOCG PERNO "TERRE DEL MAGO" RISERVA PIRA GIORGIO





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Our Barolo d.o.c.g. RISERVA "Terre del Mago" is our top quality Barolo selection produced with the finest grapes of our best vineyard, planted on a part of the hill "Bricco Laut", in Perno. The ideal terroir and position of this particularly steep vineyard, south-oriented, allow us to produce an exceptional wine, characterised by a perfect taste-olfactory balance, along with a good structure and a wonderful harmony between acids and tannins.

After 5 years ageing our Barolo Riserva is ready to express the best of its characteristic territory of origin.

Denomination: DOCG (Denomination of Controlled and Guaranteed Origin)

Grape variety: 100% Nebbiolo

Growing area: Perno di Monforte d'Alba (CN).

Cru/Vineyard: Perno, "Terre del Mago" vineyard, Monforte d'Alba (CN).

Altitude: 450 m. a.s.l.

Soil composition: calcareous, with marls and sand.

Vineyard "Terre del Mago" surface: 0,3 ha

Age of vines: since 1998

Exposure: South

Training system: Guyot.

Average yield per hectare (Ha): 60/65 q/ha

Harvest: mid October

Fermentation and vinification: 14 - 20 days in steel tanks Ageing: 36 months in big or medium-sized Slavonian oak cask

Alcohol: 14,5 % vol.

Sugars: 2 g/l

Total acidity: 5,5 g/l

Serving temperature: 18°-20° C

Suggested glass: balloon glass. We suggest to decant this wine.

TASTING NOTES

Colour

Garnet red with age with vivid orangey reflexes.

Bouquet

Ethereal, very intense, with hints of dried rose, jam, spices and dried fruits (prune). Blackberry and strawberry jam, prune, nuts, but also pepper, nutmeg, cinnamon, cloves, vanilla and liquorice: here are just some of the numerous notes you can perceive in this amazing Barolo.

Taste

Dry and complex, full-bodied, imposing, with great structure, elegant, well balanced. Good tannicity though harmonious and velvety. Pleasant, persistent aftertaste, full and aristocratic palate. *Food Suggestions*

Excellent with roasted and braised meats, mature cheeses and dishes enriched with truffles. Ideal as "meditation wine".