



**BAROLO DOCG PERNO "LAUT"
PIRA GIORGIO**



BAROLO DOCG PERNO “LAUT”

Exceptional wine, characterised by a perfect taste-olfactory balance, which is the result of a complex interaction between the different components forming its structure, particularly the good balance among fruit, acids and tannins.

Our Barolo d.o.c.g. “LAUT” is a top quality selection. It is produced with the finest grapes of our best vineyard, planted on the top of the hill named “Laut” in 1971.

Denomination: DOCG (Denomination of Controlled and Guaranteed Origin)

Grape variety: 100% Nebbiolo from the Barolo area.
Growing area: Langhe, Perno di Monforte d’Alba (CN).
Cru: Perno, “Bricco Laut”, Monforte d’Alba (CN).

Altitude: 420 – 450 m. a.s.l.

Soil composition: clay-carcareous, with marls and sand

Vineyard “Laut” surface: 1,3 ha
Age of vines: 0,7 Ha since 1971
0,6 Ha since 1998

Exposure: South/South West

Training system: Guyot.

Density: 3,500 vines per hectare

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

Harvest: mid October

Fermentation and vinification: 14 – 20 days in steel tanks

Ageing: 24 months in big or medium-sized Slavonian oak cask

Alcohol: 14,5 % vol.

Sugars: 2 gr/l

Total acidity: 5,7 g/l

Serving temperature: 18°-20° C

Suggested glass: balloon glass

TASTING NOTES

Colour

Deep ruby red that turns into garnet red with age, with vivid orangey reflexes.

Bouquet

Ethereal, intense, with hints of dried rose, spices and dried fruits. The fruit of the first months gives away to a sublime spices and earthiness edge. The violet, the liquorice and the fragrance of the first harvested, ripe fruits will conduct the palate to more appropriate spices together with hints of vanilla coming from the oak in which this wine has aged. Complex retro-nasal notes.

Taste

Dry and complex, full-bodied, imposing, elegant, well balanced, with a robust structure but harmonious and velvety. Warm sensation with a persistence refined character, full and well aristocratic palate. Persistent aftertaste with a pleasant liquorice note.

Food Suggestions

Excellent with roasted and braised meats, mature cheeses and dishes enriched with the aroma of truffles.

