



**LIVIA FONTANA**

**Barolo**

D.O.C.G.

**Villero**



**Grape variety:** 100% nebbiolo.

**Production zone:** Castiglione Falletto, southwest exposed, 300-350 m a.s.l.

**Soil:** marls of Sant'Agata Fossils with presence of sand.

**Surface:** about 1 hectare.

**Harvest:** hand-picked with grape selection into baskets towards mid-October.

**Vinification:** selection of the grapes on a vibrating table, light crushing, fermentation in steel tanks at a controlled temperature with frequent pump over and délestages. Maceration for about 20 days.

**Ageing:** about 40 months in traditional oak barrels and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

**Tasting:** bright red color with shades ranging from ruby to garnet. Very complex scent with floral notes, in particular violet; sweet spices such as cinnamon and nutmeg. Definite flavor with a good freshness and a great structure thanks to a vigorous but elegant tannin. Persistent and delicately balsamic finish.

**Storage:** horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 15-20 years.

**Serving:** 16 -18 °C.

**Food pairing:** wine has a good tannicity but also delicacy which makes it pleasant to pair with succulent dishes such as caciucco; soft crab with Singapore sauce; pigeon, curry and fermented apricots; duck in orange sauce; leg of lamb with capunet.

*An intoxicating,  
grandiose and moving  
wine  
(quoted by Luigi Veronelli)*

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