

DANIELE CONTERNO

RED WINE

## Barolo DOCG *Panerole*

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Denomination: Barolo DOCG

Cru: Panerole

Solar exposure: South-West

Composition of the soil: very steep, plastic, hardly workable and rich in clay

Grape variety: Nebbiolo Michet and Nebbiolo Lampia

Production area: Novello

Harvest: manual, with grape selection at the vineyard.

Harvest time: middle of October.

Grapes per hectare: 6.000

Vinification: in red, with skin maceration in wood vat.

Fermentation time: the must remains on the skins for 12 days with continuous daily fulling, during which fully plays the alcoholic fermentation after which it is submerged hat and left to macerate for 30 days and finally drawn off.

Fermentation temperature: variables with peaks of 32°C.

Ageing in cellar: the new wine spends from 1 to 3 months in steel tanks where malolactic fermentation, is transferred several times before being put in the medium capacity Slavonian oak barrels (25/30 hl) where it is aged for 30 months.

Ageing in bottle: 12 months.

Bottles produced: n. 10.000 of 0.75 L each.

Food pairing: braised beef, red meat, shank, duck, long seasoned cheese.

Serving temperature: 16° - 18°

Alcohol content: range from 14 to 15% Alc/Vol depending on the vintage.

*Bright ruby red color with light orange notes; smell rich, complex, floral notes. Taste rich, sweet, tannic, rough, young and powerful.*

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