



DOSIO

Barolo 2005

VINMONOLOPOLETS BESTILLINGSUTVALG: 10585001



Vineyard

Grapes: 100% Nebbiolo

Production area: La Morra and Barolo

Altitude: 350-480 m a.s.l.

Soil composition: Blue marls

Exposure: South-South/East-South/West

Average yield: 70 ql/ha

Cultivation method: Guyot

Harvesting period: October

Cellar

Winemaking process: destemming, crushing, maceration in temperature controlled tanks at 25-26°C for 15-18 days with daily pumping over of the must, followed by malolactic fermentation

Aging: 30 months in 25 hl Slavonian oak barrels

Serving and tasting notes

Tasting temperature: 16-18°C

Food matching: Red meats, game, braised meats, aged cheeses

Color: Garnet red

Nose: Hints of cherry, rose and violet

Taste: Excellent balance between acidity and tannins

VININOR
Classic Wine

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