

Barolo DOCG Boscareto 2015

BACKGROUND

Beni di Batasiolo is one of the most predominant family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of estate vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine estates in Piedmont. The estates' soil, climate, and position among the hills produce a range of noble, elegant wines. Batasiolo's Barbaresco DOCG is made from Nebbiolo grapes aged 12 months in Slavonian and French oak, followed by an additional 12 months in stainless steel

WINEMAKING & AGING

Nebbiolo grapes from Batasiolo's own vineyards in Boscareto are destemmed and fermented on their skins in stainless steel for 10-12 days with periodic pumping-over. The juice is then aged in Slavonian oak casks for at least two years followed by at least an additional year in stainless steel.

TASTING NOTES

Deep garnet red color with orange tinges Intense and persistent with hints of fruit, dried flowers like rose and violet, sweet spice, toast, and leather Full bodied and alluring with remarkable structure and supple tannins



BATASIOLO

ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 15%, TA: 5.2, RS: 0.85 g/L, pH:
3.5 g/L, Closure: Cork

WINEMAKER

Fiorenzo Dogliani



750ML

750ML

