

Barolo DOCG Cerequio 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 beni or estates in Piedmont. The estates' soil, climate, and position among the hills produce a range of noble, elegant wines. Cerequio is in the La Morra province in western Piedmont, where the Tortonian soil is made of heavy clay, deposits of magnesium and some chalk and limestone. The Barolos from this vineyard are a lighter style, perfumed and velvety, with an exceptionally long life.

WINEMAKING & AGING

Nebbiolo grapes are harvested by hand, destemmed and fermented on their skins in stainless steel for 10–12 days with periodic pumping-over. The juice is then aged for at least 24 months in Slavonian oak casks followed by an additional 12 months or more in stainless steel.

TASTING NOTES

Deep garnet red with delicate orange tinges Hints of balsamic, vegetables, flowers, and spice, evoking memories of incense, wax, tobacco, and coffee. A palate of great persistence that is full bodied, elegant, harmonious, and balanced.



750ML



BATASIOLO

ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, TA: 5, RS: 0.8, pH: 3.5,
Closure: Cork

WINEMAKER

Oreste Dogliani

