

Barolo DOCG Riserva 2013

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. Beni di Batasiolo Barolo Riserva can age for at least 30 years.

WINEMAKING & AGING

Nebbiolo grapes are harvested by hand, destemmed and fermented on their skins in stainless steel for 10–12 days. The juice is then aged in Slavonian oak casks for at least 18 months followed additional time in stainless steel.

TASTING NOTES

Deep garnet red with delicate orange tinges Distinguished by mature aromas that are jammy, nutty, toasty, and floral. Full bodied and smooth with a harmonious union of tannins and crisp acidity.



750ML



BATASIOLO

ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.50%, TA: 5.1, RS: 1, pH: 3.6,

Closure: Cork

WINEMAKER

Oreste Dogliani

