

CANTINA24 – TRY, TO LIVE IN OUR WAY!



Barolo Villero DOCG 2017

Red wine from Italy



**Producer and bottler: Giacomo Fenocchio - Loc. Bussia 72 - 12065
Monforte d'Alba (CN) - Italia - +39 0173 78675**

**Quality Designation: Denominazione di Origine Controllata e Garantita
(DOCG)**

Grape: 100% Nebbiolo

**Sensory characteristics: The bouquet is rich with complex aromas of
plums, undergrowth, herbs, flowers and fruits. An elegant and velvety
wine. Dry, complete and balanced on the palate. You can feel soft
tannins. In the end there is a very long finish.**

Color: Garnet red.

Alcohol content: 14 % Vol.

Total acidity: From 5,2 to 5,6 g/l

Stopper: Natural cork

**How to serve: The Barolo Villero pairs well with dishes of red meat,
game and aged cheeses, which are typical of the local cuisine, as well
as with many rich international dishes.**

**Recommended serving temperature: Between 17 und 18°C. The Barolo
should definitely be decanted prior to consumption.**

Allergens: Contains sulfites

Imprint

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