

*Wine*  
COLLECTION

## **Barolo** DOCG

**“THE KING OF  
WINES, THE WINE  
OF KINGS”**

*We do not remember the  
days, we remember the  
moments.*

(Cesare Pavese)

## Barolo DOCG

In 1600, the Nebbiolo grape was already appreciated by the aristocracy and the members of the Savoy Royal Family, but only with Camillo Benso, Count of Cavour (who was also Italy's first Prime Minister), the wine became famous in Europe. He called the French oenologist Alexandre-Pierre Odart, that improved production process to achieve the . At that time, Barolo started to climb towards success and win of the most demanding palates around the world. The first acknowledgment arrived in 1873, with an outstanding seven gold medals won at the Vienna competition, confirming that Barolo was a wine suitable for aging. In 1879: Lorenzo Fantini defines Barolo as "King of wines", a title the wine has kept ever since.

Barolo must be aged for at least three years, one and a half of which has to be in oak barrels. If the ageing is longer to five years, the wine gains the title of 'Riserva'.

### TERRE DI BO BAROLO DOCG

Terre di Bo Barolo is produced in the heart of Barolo area by a selected estate of vine growers.

Every single step of the production – from the vineyards to the cellar – follows exactly the process given by the tradition – which has been the main attention of the family ever since.



Terre di Bo



REGION:  
Piedmont  
Cuneo,  
Italy



# Barolo DOCG

## GRAPES

Nebbiolo 100%.



Manual harvest in October, destemming, pressing, maceration with skins for 12 to 15 days, complete malolactic fermentation before winter. In spring time aging in oak barrels for 24-28 months.

## TASTING NOTES



**Colour:** Garnet red, sometimes even intense, with orange reflections that become accentuated over the course of its evolution.

**Bouquet:** Lightly spiced with hints of flowers, small red fruits.

**Taste:** Well structured, sustained by soft tannins, dry, persistent.



**ALCOHOL** 14% vol.

**Serving temperature:** 18-20 C. Decant one hour before drinking to let the wine breathe.



## FOOD PAIRING

Ideal with roasted and grilled meat, game, aged cheese, porcini mushroom and truffle.



## LIFE

Wine suited to long ageing, horizontally preserved in a dry and cool place like a cellar.

Ean code | 8013345000330

## PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	8,10	99	11 X 9	810
750 ml	12	16,2	50	10 X 5	820



Terre di Bò



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