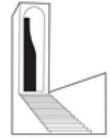


BAROLO DOCG PRAPÒ



DAVIDE FREGONESE

GRAPES VARIETY: Nebbiolo 100%
PRODUCTION: 3.000 bottles
FIRST VINTAGE: 2014
ALCOHOL: 14,0 % vol.

VINEYARD

LOCATION: Serralunga d'Alba, Prapò
PLANTING YEAR: 2000
SOIL: limestone
ALTITUDE: 365 m a.s.l.
EXPOSURE: south-astern
TRAINING SYSTEM: Espalier
PRUNING METHOD: Guyot
HARVEST PERIOD: middle of October

VINIFICATION

FERMENTATION: in concrete tanks in contact with skins about 28 days. Daily pumping over and a déléstage at half way point.
AGING: from 18 to 30 months depending on the vintage, in large 15 hl Fontainbleau Forest oak barrels.

PAIRINGS

Lamb shank, roast goat with potatoes
(Serving temperature: 16°C - 18°C).

TASTING NOTES

Imposing aroma of fruit and spices, blackberry and blueberry jams and cloves. Soft taste, with a remarkable structure and strong sapidity. Extremely fine tannins and long persistence.

