



La Patareina

La Terra, le Vigne, il Vino



Barolo

Denominazione di Origine Controllata e Garantita

“CicoPinèn”

Vintage	2013
Grape variety	100% Nebbiolo
Yield per Hectare	80 q.li/Ha
Picking	manual with baskets
Vinificazione/Production	The fruit was hand harvested in small baskets, gently de-stemmed and pressed. Fermentation took place in small stainless steel (50 hectolitre capacity) for 14-15 with controlled temperature (28°C). The wine was then racked in precious oak barrels for 24 months. It was then left to age in bottle for a further 12 months before being released.
Alcohol	14%
Net dry extract	22 g/l
Total acidity	4,5 g/l

Tasting notes:

Color: Ruby red with garnet reflection.

Perfume: A classic Barolo nose with mineral quality and floral notes. Good complexity with a light touch of wood.

Taste: Complex and balanced palate of spice, red fruit and mineral texture.

This wine is ethereal, floral and persistent giving way to a long straightforward and harmonious finish.

Food pairings:

This wine is the king of traditional piedmont dishes: raw meat with Alba truffle, braised beef with potatoes.

Serving temperature 18/20 °C

Production area: Barolo, Castiglione Falletto, Cherasco, Diano d’Alba, Grinzane Cavour, La Morra, Monforte d’Alba, Novello, Serralunga, Verduno, Roddi.

VINEYARDS

Location	Piemonte - Italy
Soil	calcareous
Altitude	299 m a.s.l.
Breeding system	Guyot
Harvest	October

