

Barolo DOCG



Region: Piemonte

Varietal: 100% Nebbiolo

Vineyard: Family-owned hillside vineyards since 1969 located in the Langhe district in the sub zone of the comune of Novello. "VALENTE" is an homage to 1st family proprietor that founder Armando Piazza purchased his first vineyard from.

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 600-800 feet above sea level

Total Production: 7900 cases

Vinification Process: Grapes are hand harvested in late October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 20°C for 7-10 days in stainless steel tanks. The wine is aged in large Slavonian oak barrels for 18 months. After bottling, the wine is aged in the cellars for various months (a total of 38 months in barrel and bottle is required by DOCG law) and then released.

Alcohol Content: 14.5%.

Residual Sugar: 3g/liter

Color: Deep red with garnet edges.

Bouquet: Wild cherry, vanilla and notes of tobacco.

Tasting Notes: Notes strawberry rhubarb, cinnamon with spicy overtones.

Food Pairing: Perfect with all pasta dishes, grilled meats, and complex aged cheeses.

Ageing: 7-10 years

Serving Temp: 68°F (20°C)

UPC: 783655000587



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