



Schiavenza Barolo DOCG 2009 Broglio



CLASSIFICATION:

Barolo DOCG, Broglio (cru single vineyard).

GRAPE VARIETIES:

100% Nebbiolo.

GROWING LOCATION:

Broglio, Serralunga d'Alba Piedmont, 360 meters (1180 ft) a.s.l.

VINEYARD:

Clay, limestone soil. Guyot cultivation. Density 4000 plants/hectare. Surface about 3.5 acres.

MATURATION AND REFINEMENT:

Large Slavonian oak casks 20-40hl (630 - 1060 gallons) for 36 month.

TASTING NOTES:

Colour: garnet red with orange reflections.

Nose: Vivid and fresh; rose, cherry and raspberry scents

Palate: Dry, elegant and persistent. Rich with masculine strong tannins with a silky and fresh persistent final.

ALCOHOL CONTENT: 15.3% vol.

RECOMMENDED PAIRINGS:

Game meat (venison, elk, deer, pigeon). White truffles.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 4567 bottles vintage 2009.

RATINGS:

92 points Wine Spectator (vintage 2009)

94 points Wine Spectator (vintage 2010)



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