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Barolo D.O.C.G. Pugnane 2022

Production area: CASTIGLIONE FALLETTO
Position of the vineyards: South-south east facing with marl and clay limestone soils
Cultivation: Guyot classic

DEGUSTATION
Colour: Ruby red/transparent and brilliant garnet
Scents: Complex and wide scent with youthful nose, fresh with hints of violets, berries and wood arising from the cask aging. A slight hint of licorice, typical of the wines produced according to local tradition; nevertheless, the fruitiness of Nebbiolo emerges.
Flavor: Pleasantly dry, with balanced tannins. Hints of softness and silkiness arise from the vintage and good harmonicity from the tannic equilibrium with which the wine is provided; on the palate, it confirms freshness, flows elegantly providing good enjoyment and pleasure.
Pairing: Goes well with game dishes and red meats.
Serving temperature: Room temperature, with the foresight to open the bottle a few hours before serving in order to oxygenate the wine so that it can offer all its fragrance; even better if poured into a decanter.