



**Azienda Agricola Cascina Pugnane dei F.lli Ghisolfi**

Via Pugnane 21, 12060 Castiglione Falletto (CN) - Italy

Tel. +39 333 5352647 - +39 335 266003

[www.pugnamevini.it](http://www.pugnamevini.it) - [info@pugnamevini.it](mailto:info@pugnamevini.it)

## Barolo D.O.C.G. Pugnane 2018

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.

### SHOP ON-LINE

