



Bravo Wine Imports

PIEMONTE – Azienda Boasso

Barolo DOCG Gabutti



GRAPE VARIETY: 100% Nebbiolo

VINIFICATION: Fermentation in contact with the skins in steel for 15 days with submerged cap maceration for 12-15 days

Color: Ruby

BOUQUET: Wood tar, spicy spices, black cherries in alcohol

TASTE: Intense, ripe, raspberry and cherry

SERVING TEMPERATURE: 18-20 °C

FOOD PAIRINGS: Meat, game, aged cheeses

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