



Bravo Wine Imports

PIEMONTE – Azienda Boasso

Barolo DOCG Margheria



Colour: intense, lively and clear ruby.

Bouquet: complex, persuasive, spicy, red-berried fruit.

Taste: persistent, fresh fruit, rich and complex.

Serving temperature: 18-20°C.

Grape variety: 100 % Nebbiolo

Vinification: the fermentation takes place in thermoregulated stainless steel tanks at 28°C with frequent daily pumping over for 12-15 days.

Aging: the wine is placed in new, 20-hectolitre oak barrels, where it remains for 3 years.

Alcoholic content (minimum): 13 % vol.

Tasting temperature: 18/20 contents.

Preservation: according to the vintages, Barolo can be preserved for several decades. In order to obtain a right quality, we suggest to keep the bottles laid down, in the dark, in a dry chamber, room-temperature.

Combination food/wine: stewed, aromatic red meats and game, roasted furred game, truffle game, ripened cheeses.

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