



Bravo Wine Imports

PIEMONTE – Azienda Boasso Barolo DOCG Serralunga



Colour: intense ruby, garnet reflections.

Bouquet: Spicy, ripe fruit.

Taste: persistent and long with excellent alcoholic strength, mint.

Serving temperature: 18-20°C.

Vinification: fermentation in contact with the skins in steel for 15-20 days

Aging: 30 months in 25 hl oak barrels

Alcoholic content (minimum): 13,00% vol.

Tasting temperature: 18/20 contents

Preservation: according to the vintages, Barolo can be preserved for several decades. 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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