

ClassicO

Fine Wines & Spirits
-est. 2002 -



Boroli Barolo “Villero”

Varietal: 100 % Nebbiolo

Appellation: Barolo Villero DOCG

Acidity: 5.79 g/l

Alcohol %: 14

Sugar: g/l

Production: cs

Soil: The soil is clayey and calcareous, with a south and southwest exposure.

Tasting Notes: Expresses with finesse and precision the elegance typical of this prestigious cru in Castiglione Falletto. The bouquet is refined, opening on notes of cherry and wild strawberry, intertwined with floral notes of rose and violet, enhanced by delicate herbal and sweet spice nuances. On the palate, the wine reveals balance and tension, with fine, polished tannins supporting a harmonious and dynamic structure. Vibrant freshness and a mineral finish lend drive and depth to the palate, pointing to excellent ageing potential.

Vinification: - Alcoholic fermentation in stainless steel tanks for 10-12 days at a controlled temperature - Submerged cap maceration for 20-25 days. - Malolactic fermentation in small barrels, at a controlled temperature.

Aging: 18 months 500 L French Oak 1 yrs in bottle

Food Pairing: truffle risotto, tajarin pasta with butter, braised meats (brasato al Barolo), aged cheeses like Castelmagno, and grilled red meats.

Accolades

2021 **94pts** J. Suckling



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