



BELALTO BAROLO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

BAROLO IS A PRESTIGIOUS RED WINE, RENOWNED FOR ITS COMPLEXITY AND LONGEVITY. ORIGINATING FROM THE LANGHE HILLS IN PIEDMONT, IT IS PRODUCED EXCLUSIVELY FROM NEBBIOLO GRAPES, WHICH GIVE THE WINE A STRONG TANNIC STRUCTURE AND HIGH ELEGANCE. THANKS TO ITS AGING POTENTIAL, BAROLO BECOMES INCREASINGLY COMPLEX AND HARMONIOUS OVER TIME, REPRESENTING A PERFECT BALANCE BETWEEN TRADITION AND WINEMAKING INNOVATION. IT IS AN IDEAL PAIRING FOR RICH AND FLAVORFUL DISHES.



GRAPE VARIETY: 100% NEBBIOLO

ALTITUDE: 820-980 FT A.S.L. / 250-300 M.A.S.L.

EXPOSURE: SOUTHWEST

SOIL: MARL-CALCAREOUS

PRUNING SYSTEM: GUYOT, 3,500 VINES PER 2.5 ACRES / 1 HECTARE

YIELD PER HECTARE: 11,000 LB / 50 QUINTALS

HARVEST

The harvest for Barolo takes place in October. Following tradition and to safeguard quality, our Nebbiolo grapes are hand-harvested with the utmost care in the morning and delivered within just a few hours to the winery to be crushed.

VINIFICATION

After harvesting, the grapes undergo destemming and gentle crushing, followed by fermentation in stainless steel tanks at a controlled temperature of 82°F / 28°C.

The must remains in contact with the skins for 35-40 days. After racking, the winery creates the ideal conditions for a perfect malolactic fermentation.

AGING

The wine matures in French barriques for 36 months and is further refined in the bottle for 6 months before being released. Every step of the process is meticulously followed, respecting tradition while utilizing modern methodologies and equipment.

TASTING NOTES

Color: Garnet red with brick-orange reflections

Aroma: A beautiful bouquet brimming with floral notes of rose and violet, complemented by ripe red fruit, spices, tobacco, and a delicate hint of licorice

Taste: Its robust structure blends seamlessly with well-integrated tannins, offering an intense and persistent tasting experience that evolves over time, revealing new nuances with each sip.

Food Pairings: Beef, game meats, stews, lamb, veal, rabbit, and medium-aged cheeses.

Alcohol Content: 14% vol.

Serving Temperature: 62°F / 17°C

CANDONI DE ZAN
FAMILY

Content: 750 ml/6 units in a case **Bottle Code:** 810167031027 **Case Code:** 810167031041