



AZIENDA AGRICOLA  
**COLLINA SAN PONZIO**  
BAROLO  
DAL 1878

## BAROLO D.O.C.G.

**Barolo Riserva** Wine is made from the best of Nebbiolo grapes, produced by the oldest vines of cru Fossati Area only in the best vintages. For wines labeled Barolo Riserva, a minimum of six years of total aging is required.

The wine has a ruby red color, with orange tinges. The aroma is intense, with flowery notes and dried fruits fragrance, such as rose, violet, blackberry and prune. It has a velvet-smooth but firm taste, with structured tannins.

If paired with roast meat, braised beef, hunted meat and cheese, it will bring out the flavor of the food.

<b>GROWING AREA:</b>	Barolo Cru Fossati
<b>GRAPE VARIETY:</b>	100% Nebbiolo
<b>DENOMINATION:</b>	D.O.C.G.
<b>YIELD:</b>	38 - 40 Hl/Ha
<b>EXPOSURE AND ALTITUDE:</b>	South –East, 380-400 m a.s.l.
<b>AGE OF VINES:</b>	50 - 55 years
<b>SOIL:</b>	Calcareous Clayey
<b>TRAINING SYSTEM:</b>	Guyot, 4.200 vines per hectare
<b>FERMENTATION:</b>	Rotofermenters, 18 days, 30°C
<b>AGING:</b>	30 months in large casks 24 months in bottle

