

Angelo Negro

Barolo di Serralunga d'Alba 2020



RED STILL WINE



ITALY



PIEMONTE

TASTING NOTE

Garnet red colour. Sumptuous, intense bouquet with scents of dried rose petals, violets, cherries and forest fruit. Faithfully expressing the character of the Serralunga district, it is rich and full-bodied, with firmness of structure yet silky tannin, enrobed in a generous, succulent, juicy texture. Lingering, memorable finish.

VITICULTURE

The Lampia and Michet nebbiolo varieties are planted in Neive, cru Basarin at an altitude of 350 m above sea level. The exposure is south and the soil is white, marly - carcareous with streaks of sand. The age of the vineyard is 60 years and the average production is 5,5 t/ha - 38 hl/ha.

VINIFICATION

Maceration: traditional, floating cap for minimum 20 days. Maturation: 12 months in Slavonia casks and French oak tonneaux. Aging in the bottle: 12 months.

FOOD MATCHING

Truffle risotto, wild boar, partridge, pheasant, wild duck and pigeon.

SIZE	75cl
VINTAGE	2020
ABV	14%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Natural Cork
SKU CODE	G3136120
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.48
TOTAL ACIDITY	5.4g/l Tartaric
RESIDUAL SUGAR	1.1g/l
SKU	G3136120