

MAXIMA



BAROLO

Denominazione di origine controllata e garantita

SOIL TYPE

Clay and limestone with sand grain

FACING

Southwest

TRAINING SYSTEM

Classic Guyot

PRODUCTION

80 q.li/ha

VINIFICATION

Conducted in stainless steel tanks, with cap system emerged and pomace maceration of 15 days. The fermentation temperature is controlled and kept at around 29 ° C. The malolactic fermentation takes place at the end and finished racking

AGEING

3 years of which 2 in large Slavonian oak barrels 26 hl, and 12 months in bottle

ORGANOLEPTIC CHARACTERISTICS

Extremely elegant and classic wine. The color is deep garnet red, very full and bright, the nose is very large and persistent with hints of tobacco and dried flowers. The taste is harmonious even if he has a great structure, with a full and persistent flavor that evolves in a very balanced tannins on the finish.

