



USA \$ 20,39

## Barolo

Serve at 18°-20°

Colour: garnet red

Flavour: intense bouquet, evolving from violet and withered rose to "goudron", with cinnamon hints.

Taste: vigorous, caressing, rich in tannin

Food matching: roasts, game meat and mature cheeses.



*Sanroè*

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## BAROLO



**Year**  
2016

**Grape Variety**  
Nebbiolo

**Vineyard**  
*Cultivation system:* espalier cultivation  
- guyot pruning  
*Yield per hectare:* <8.000 kg  
*Soil:* calcareous marl

**Winemaking**  
*Fermentation case:* stainless steel,  
temperature-controlled tanks  
*Fermentation temperature:* 28/30°C  
*Fermentation time:* 12/15 days  
*Malolactic fermentation at* 20°C  
*Ageing:* 36 months in oak barrels

### Tasting Notes

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*Serving temperature:* 18/20°C  
*Food matching:* roasts, game meat and mature cheeses

**Alcoholic Content**  
14,5% vol

**Ageing potential**  
*Excellent within 8/10 years following the grape harvest*

**Packaging information**  
*Bottle size:* 75 cl  
*Bottles per case:* 6  
*Shelves:* 4  
*Cases per layer:* 19  
*Cases per pallet:* 76  
*Case size:* 27 x 32,4 x 18,2  
*Full case weight:* 8,4 kg  
*Pallet:* 80\*120\*170 euro-epal  
*EAN:* 802959100301

### Voor prijs / leveringscondities:

❖ **Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – peter@catcolne.com**

**Price free delivered USA \$ 20,39 per bottle**

### For orders and information in USA please contact

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