



Le Clivie
Barolo
 D.O.C.G.



COUNTRY: Italy
 REGION: Barolo D.O.C.G.
 GRAPE VARIETY: Nebbiolo

BRAND: Le Clivie
 ALCOHOL: 14% Vol.
 SIZE: 750ml



TASTING NOTES

COLOR Transparent ruby red with orange nuances.
BOUQUET Ethereal and elegant, with red berry and cherry notes.
PALATE Harmonious and structured, with smooth, persistent tannins.

VINEYARD

Distributed in Barolo, Castiglione Falletto, Cherasco, Diano d’Alba, Grinzane Cavour, La Morra, Monforte d’Alba, Novello, Serralunga, Verduno, Roddi, Piedmont. Climate: temperate, cold and subcontinental, characterised by the protective effect of the Alpine chain and mild, humid currents from the Ligurian Sea.

WINEMAKING

Destemming and crushing in a controlled atmosphere, alcoholic fermentation at 28/30°C, and 14/16 days of maceration. Targeted pumping over and délestage maximise the extraction of color, aroma and tannins. Upon completion of malolactic fermentation, this Barolo ages in a combination of French and Slavonian oak.

PAIRING

Ideal with fresh-egg pasta, such as tajarin or agnolotti del plin, and with elaborate main courses such as braised and stewed meats. Excellent with truffle and caviar, Barolo is also the perfect after-dinner wine, accompanied by cornmeal pastries or amaretti biscuits.