

Product Fact Sheet October 2025



BAROLO

Piemonte, Italy

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Method & Production



Tasting Notes

Its color is ruby garnet red with slightly orange reflections after aging. The smell is ethereal, wide and embracing with scents of rose, violet and soft balmy notes. The taste is dry, severe, savory and harmonic.

Food Matching

It matches very well with red meat, braised meat, game and cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
FR0120	Barolo	Nebbiolo	2020	14.5%	Cork	6x0.75lt	No	No	Yes	No

