

Barolo DOCG 2018

BACKGROUND

Beni di Batasiolo is one of the most predominant family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of estate vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni or estates in Piedmont. The estates' soil, climate, and position among the hills produce a range of noble, elegant wines. Batasiolo's Barolo DOCG is a bold, intense expression of the Nebbiolo grape.

WINEMAKING & AGING

Nebbiolo grapes are picked from all five of Beni di Batasiolo's Cru vineyards in early October and fermented on their skins for 10-12 days in stainless steel vats with periodic pumping over. The juice is then aged in Slavonian oak casks for 24 months followed by an additional 12 months in stainless steel.

TASTING NOTES

Deep garnet A bouquet typical of the Nebbiolo grape: flowery and toasty with hints of sweet spice, nuts, and delicate herbs. A balanced, elegant wine that is bold and intense.



B E N I D I
BATASIOLO

ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.50%, TA: 5.2, RS: 0.8, Ph: 3.6,
Closure: Cork

WINEMAKER

Oreste Dogliani



750ML

