

Linea Innovazione

PERIPLO WINES



NOVEM BAROLO DOCG

VINEYARD 20 years, located between the towns of Barolo and Novello, to 320 m s.l.m.

VINES 100% Nebbiolo

SOIL clay and limestone with sand grain

EXPOSURE 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 of the fermentation process and once racking is finished

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

TASTING NOTES 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 it has a great structure, with a full and persistent flavor that evolves in a very balanced tannins on the finish