

Barolo Parafada

D E N O M I N A Z I O N E D I O R I G I N E C O N T R O L L A T A
E G A R A N T I T A



Made from Nebbiolo grapes grown in the Parafada vineyard (sheet no. 7, land parcels 44-12-6-269-368) in Serralunga d'Alba.

Altitude: 330 m above sea level.

Total surface area: 1.13 hectares.

Soil composition: marl, limestone and sand.

Training system and vine density: traditional Guyot, with about 5,800 vines per hectare.

Yield per hectare: 4.5 tonnes.

Average age of vines: 55 years.

Harvest: manual, in the second half of October.

First year of production: 1990.

Total bottles produced: 4,500 750 ml bottles, 100 1.5 l bottles and 50 3 l bottles.

Alcohol content: 13.5-14.5% by Vol., (depending on the vintage)

Vinification and ageing: traditional Barolo, 15-20 days of fermentation and maceration at 31-33° C; aged in oak barrels for about 30 months and left to mature in bottles placed in special, dark, cool cellars for at least a year.

Note: the age of the vineyard, the splendid exposure due south and the ridge protected from the wind give us grapes of absolute excellence.

Tasting characteristics

Appearance: deep garnet red with bright hues which naturally evolve with age.

Bouquet: intense, very complex, offering a wide range of notes; with remarkable red fruit combined with floral and spicy hints. Especially after a few years of ageing, this Barolo shows all the elegance and charm that only Nebbiolo grapes can offer.

Flavour: robust, rich and austere. It perfectly reflects the great complexity of the soil in Serralunga d'Alba. The perfect Barolo for long ageing. It is best to decant and serve it at temperatures between 18-20° C.

The elegant companion for important rice and pasta dishes, such as risotto cooked in Barolo, and rich and tasty main courses, such as roast meats. After a few years of ageing, this Barolo expresses its considerable potential just as well when sipped as a wine for thought and served with hard and medium-hard cheeses.

Serralunga d'Alba

M A S S O L I N O