

Essenziali

BAROLO DOCG VALENTE

Valente was the name of the former owner of the vineyards purchased by Armando even before Barolo gained DOCG status.

Now it is a tribute to the people who “come and go”, unlike the vineyards, which stay here year after year. Valente is also our “traditional” Barolo, produced today as it was in the past by blending grapes from different vineyards in the municipality of Novello, staying true to tradition and the historic concept of Barolo as a collective expression of the territory. An inclusive and approachable Barolo with a strong sense of identity. Easy to drink, it pairs well with a variety of dishes and occasions.

Drink it with...



RED MEAT



AGED CHEESES

You can also try it with...



SEAFOOD



FISH SOUP



SHELLFISH



HAMBURGER





BAROLO DOCG VALENTE

VINEYARDS

Three, belonging to the Sottocastello di Novello, Cerviano-Merli and Corini-Pallaretta Geographic Mentions (Crus) in the municipality of Novello.

VARIETAL COMPOSITION

100% Nebbiolo

HARVEST PERIOD

Early October

VINIFICATION AND AGEING

Crushing of the grapes and separation from the stems Fermentation and maceration take place in temperature-controlled stainless steel tanks. Ageing for at least 18 months in large oak barrels, followed by several months in the bottle.

COLOUR

Ruby red with garnet highlights.

NOSE

Fruity notes and slightly balsamic and spicy floral scents.

TASTE

Dry and warm, structured, with enveloping tannins and lingering aromatic persistence. Delicate mineral undertones.

SERVING TEMPERATURE

No higher than 18°C. We recommend trying it at slightly lower temperatures.

BOTTLE SIZES

0.75 and 1.5-litre magnum

