



BAROLO DOCG RISERVA SOTTOCASTELLO DI NOVELLO



This reserve is crafted from grapes grown along the upper slopes of the Sottocastello di Novello cru located in the village of Novello.

We are at the heart of the Barolo winegrowing area, where the best Nebbiolo grapes are selected for separate vinification in the most promising vintages in order to produce a wine with a long cellar life.

At least six years after the harvest Barolo finally becomes a Reserve, promising unique characters destined to evolve for long years to come

Bottle sizes: 75 and 150 cl

Azienda Vitivinicola
PIAZZO COMM. ARMANDO
di Piazzo Marina
VAT 0317447004

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Vineyard: Sottocastello di Novello

Varietal composition: 100% Nebbiolo

Harvest period: mid-October

Vinification and ageing: crushing of the grapes, fermentation and maceration in stainless steel.

The wine evolves for at least 18 months in small oak barrels, followed by several months in the bottle, stored horizontally in underground cellars.

Alcohol: 14-14,5%

Colour: intense garnet red with highlights tending to orange.

Nose: intense and expansive, with hints of fruit jam and nuts, and flowery and sweet spicy notes. Ethereal undertone of tobacco and tar.

Taste: warm and full-bodied, with great tannins and excellent aromatic finish.

Food pairings: well-structured, flavourome mains of red meat and game, and cheeses that have undergone lengthy ageing.

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