

BAVA BAROLO

Terroir

Vineyards exclusively in the municipality of Castiglione Falletto at 300 metres altitude. White and clay limestone soil.

Vinification

Nebbiolo is the last variety to be harvested at the vineyard, when the grapes are ripe and the tannins are less hard. The fermentation with maceration lasts 15 days in casks and the malolactic fermentation takes place just after to take advantage of the temperature and the reduction of the fermentation environment. At the end of the winter, to control its power, the wine is partly put in barrels of 50 hectoliters and partly in old barrels where it will remain for three years. Bottling takes place in summer.

Features

In nebbiolo, the color of anthocyanins is easily released and remains delicate. However, the Barolo, from its first years of life, has a wonderful red-garnet color that is never too intense; the bouquet is reminiscent of aromas of spices, violet, cocoa and truffles. Its tannins soften with aging, and make it a remarkable wine.

Food Pairings

Ideal with tender red meats.

Press review

« Ces petits plaisirs à plus de 25\$ » Millésime 2006 « Vous voulez déguster un Barolo au sommet? Celui-ci vous en fournit l'occasion à prix correct. Ample et parfumé, pourvu de tanins présents, mais qui savent se faire aimer, surtout avec du gibier.» Jean Aubry, Guide Aubry 2014, 10 avril 2014 *** Millésime 2006 « Plus ferme et structuré que d'habitude, mais néanmoins au style de la maison, privilégiant la fraîcheur et la délicatesse. À boire entre 2013 et 2017. » Nadia Fournier, Le guide du vin Phaneuf 2013, 09 janvier 2014



Producer

Bava

Category

Red

Grapes

100 % Nebbiolo

Appellation

Barolo (DOCG)

Size

750 ml

Degree of alcohol

13,5 %

Serving temperature

16 à 18 °C

Available in these provinces

- Quebec