

Duchessa Lia



BAROLO DOCG

PRODUCTION AREA

Limited area of Langhe

VARIETAL

100% Nebbiolo

Hand-selected grapes

Mid to late October

VINIFICATION

Maceration a minimum of
6 to 30 days in order to extract
more polyphenolic substances

MATURATION

3 years

COLOR • BOUQUET • FLAVOR

Garnet red with orange tones
ethereal, pleasant, intense,
with scents of rose, violet, liquorice,
white truffles, dry and full

COMPLIMENTARY FOODS

Chamois with vegetables, saddle of roe with
grains of mustard, braised beef,
red meat fillet with white truffle,
and grilled lamb