



I Leoni Barolo DOCG 2011



Region: Piemonte
Varietal : Nebbiolo

Vinification :

Maceration length of 15-20 days in stainless steel tanks then ageing 75% in Slavonian oak barrels the remaining 25% in French oak

Tasting notes :

A warm ruby garnet red color creates a scent of profound depth and complexity, with notes of raspberry and rose flowers and an intense spicy finish. On the palate, it presents intense sweet tannin, which gives a nice touchable consistency sweetened by mature fruits.

Food Pairing:

Red meat, braised, stews and roasts and truffle based dishes.