



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo DOCG Del Comune di Verduno

: An intense walk in a forest is how you can see this Barolo. Fresh, herbaceous notes, reminiscent of mountain herbs, wet forest, notes of China bark, with hints of tobacco and leather. Soft and velvety on the palate, balanced, with notable personality. On the nose it is clean, fine, showing great depth, balance, persistence and elegance. On the palate, it is warm and enveloping, demonstrating great balance, lovely tannins and long persistence. From three different vineyards/MGAs in the municipality of Verduno, Breri, Massara and Boscatto.

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**Wine exported to:** USA

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

100% Nebbiolo

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	25 days
Type of yeast:	Native/cultivated
Maceration technique:	Pumpovers
Length of maceration:	25 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux and large barrels
Container size:	2,500 L and 500 L
Aging before bottling:	Over 24 months
Closure:	Cork



Vineyard location:	From vineyards located in Verduno
Vineyard size:	9.8 acres (4 ha)
Soil composition:	: Medium calcareous mixture tending towards silty. The choice to combine 3 MGAs in Verduno allows this wine to best express the distinctive traits of Verduno, therefore elegance, spice, aromaticity, aromas and freshness.
Vine training:	Guyot
Altitude:	: 650-1,050 feet (200-320 meters) above sea level
Vine density:	4,500 vines per hectare
Yield:	3.3 lbs per acre
Exposure:	South/Southeast
Years planted:	1930-1995

Time of harvest:	Early to mid-October
Total yearly production (in bottles):	4,000

## Tasting Notes and Food Pairings

Tasting notes:	An intense walk in a forest is how you can see this Barolo. Fresh, herbaceous notes, reminiscent of mountain herbs, wet forest, notes of China bark, with hints of tobacco and leather. Soft and velvety on the palate, balanced, with notable personality. On the nose it is clean, fine, showing great depth, balance, persistence and elegance. On the palate, it is warm and enveloping, demonstrating great balance, lovely tannins and long persistence.
Food pairings:	Excellent with flavorful pasta and risotto. A versatile Barolo to be enjoyed with different dishes. Fresh, intense, fragrant. Red meat cheese and even especially rich fish dishes.
Aging potential:	20-30 years
Alcohol:	14.50%
Winemaker:	Diego Morra & Davide Cavallo