Villadoria

Barolo Lazzarito D.O.C.G.

TASTING NOTES

The color is typical of Barolo, ruby red with garnet highlights. Rich and ripe, the bouquet has notes of dried roses, violets, spices and truffles. The structure is classic, the texture dense. Its great initial power evolves over the years on elegant and sweeter notes, typical of noble tannins.

VINEYARD & PRODUCTION INFO

Vineyard location: Serralunga, Piedmont, Italy
Soil composition: Calcareous marl of sedimentary origin with a good percentage of clay
Vine training method: Guyot
Elevation: 1050-1181 FASL
Vines/acre: 4500
Average vine age: 30 years
Production: 50 hl/ha

WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation container: Stainless steel
Maceration technique: skin contact for min 30 days
Type of aging container: Slavonian oak
Length of aging: Slavonian oak barrels for a minimum of 20 months, finished in tanks for a total of 38 months

TECHNICAL DATA

Alcohol: 14% abv
Residual sugar: .5 g/L
Acidity: 5.5g/L

PRODUCER PROFILE

Winemaker: Paola Lanzavecchia
Total acreage of vines: 3 ha
Winery production: Villadoria
Region: Piedmont

REVIEWS

92 pts - JamesSuckling.com - 2016 vintage
92 pts - JamesSuckling.com - 2015 vintage
94 pts - BTI - 2015 vintage

FOOD PAIRINGS

Red meat and game entrees, pastas or sauces flavored with truffles, salumi, charcuterie and cheese. It is advisable to open the bottle one hour before serving.

6 86368 14251 6

IMPORTED BY: WINESU.COM · EDDYSTONE, PA. · WINESU