

# Villadoria

## BAROLO DOCG

### *Lirio*

**Area of Production:** The grapes come from vineyards halfway up the hillsides in Serralunga d'Alba, all owned by the Lanzavecchia family, which are south to south-west facing. The training system used is Guyot, at planting densities of around 4500 vines per hectare and yields of around 50 hectolitres. The average age of the vines is 25 years old.

**Varietal:** 100% Nebbiolo

**Alcohol:** 14%

**Wine Notes:** A modern style Barolo, it is garnet red with ruby highlights. On the nose it is intense, with over-blown rose, violet and forest undergrowth nuances, cherries in alcohol, liquorice, truffle and tobacco aromas. It is an elegant, balanced wine with a complex palate, considerable body and good acidity. The noble wine par excellence, it continues to evolve for at least 20 years after the harvest.

**Wine Making Techniques:** Nebbiolo grapes for Barolo are the last to be harvested by hand and are then destemmed and crushed gently. Alcoholic fermentation takes place in controlled temperature stainless steel tanks. The time on the skins varies from 15 to 20 days, depending on vintage. Racking off takes place at the end of the alcoholic fermentation. Once the first fermentation is finished, the temperature of the new wine used for the spontaneous onset of the malolactic fermentation. The wine is aged for a total of 38 months, in medium sized Slavonian and French oak barrels for around 18 months, and then the remaining time in tanks. It is a wine with great ageing potential and loves to rest for long periods in bottle.

**Recommended Pairings:** Red meat based, braised dishes and game, aged cheeses. Excellent with the traditional dishes of the Langhe. It is advisable to open the bottle an hour before serving.

**UPC Code:**



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