



SCANAVINO

BAROLO

Region: Piedmont

Wine: Barolo

Areas: Various townships in the province of Cuneo

Classification: DOCG

Grape Variety: 100% Nebbiolo

Alcohol Level: 13.8%

Wine Maker: Mario Ronco

Winery Profile: Established in the 1920's by the Scanavino family, with vineyards situated on the Langhe and Roero hills, near Alba. The Scanavino heritage has since been received by Perlino Optima, which continues production in accordance with their origin and tradition.

Soil Composition: Morainic clay with acid reaction

Harvest Time: Mid to Late October

Aging: In oak for at least two years

Food Pairings: Ideal with red meats, braised meats, wild game and cheeses.

Tasting Notes: Garnet red with orangish reflections. Bone dry, well structured and balanced. Aromas of wild berries. Spicy and elegant. Finish of medium length. Very pleasant.



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