

ABBAZIA PANORAMA

BAROLO DOCG



PRODUCT

Category: Still dry red wine DOCG

Main grapes: Nebbiolo grapes

Vinification: Red vinification. Alcoholic fermentation at a controlled temperature (28-30°C) on the skins for a total of around 16-20 days

Ageing: 38 months, including at least 18 in 25/50 hl French oak casks

Picking: 100% by hand

Soil: calcareous clay

Product origin: Italy - Piedmont

SENSORY EVALUATION

Colour: Intense garnet ruby red with orange highlights, tending to violet and brick over time.

Nose: Elegant with notes of violet, small red fruits and leather.

Taste: Structured and harmonious, with persistent and soft tannins.

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep horizontally. Wine suited to lengthy ageing in the cellar in a dry and fresh place

Pairs: Meditation wine, ideal with rich and flavorful dishes

Serving Temperature: 18-20°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Barolo DOCG is best enjoyed in a burgundy-shaped glass, as it preserves its elegance and flavour

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	14%	0-2	5-7	1,39 kg	22042162	8001592000814