

Terre Sabaude Barolo D.O.C.G. Boxed Magnum 2019

COUNTRY

Italy

REGION

Piedmont

PRODUCER

Govone

ABV

14

GRAPE VARIETY

Nebbiolo

TASTING NOTE

Barrel aged for 3 years then a further 1 month in bottle. This Barolo is dry, stark and armonic, red garnet in colour with orange reflections. Match with roasted beef, game, poultry and aged cheeses.

PRODUCER INFORMATION

Founded in 1957 by Giovanni Dalmasso, a leading figure of viticulture at that time. The company had a clear goal to exploit the natural resources of the Langhe hills

Produttori di Govone includes a large part of the 'Langhe' wine district. In this territory the grape varieties enhance the hills and rural culture. The plot extends to 270 hectares of which 60 per cent are cultivated with Barbera d'Asti, although 5 hectares are used for experimentation in growing organically.

In the winery, which leans on the Govone hill in the valley towards Alba, every step of the wine making is closely supervised in order to achieve certification by the 'Quality Policy'. The main goal is the HACCP certificate and the product traceability. Quality is at the base of production, in each of the processing steps with a use of constantly monitored organic products.

