

Levoluzione®

Barolo DOCG

Area of production:

Serralunga d'Alba - Langhe (Piedmont).

Grape variety:

Nebbiolo (Michet and Lampia clones).

Vinification:

Nebbiolo grapes harvested with perfect ripening conditions after the green harvest. Traditional red method.

Ageing:

Minimum ageing of 38 months, 18 of which in large barrels and in French oak barrels.

Colour:

Intense ruby red with delicious garnet reflections, it maintains a dynamic color that stimulates the drinkability. Brilliant and characteristic.

Nose:

Vinous, intense and persistent with nutmeg, china root, jam and liquorice scents with delicious puffs of herbs and spices.

Palate:

Full, generous, balanced, velvety. Intriguing and aristocratic. Tannic, elegant, tense and savoury.

Bottle:

Burgundy bottle
Limited edition.
Color antique green.

Closure:

Cork single piece.

Sizes available:

Bottle 0,75 L.
Magnum bottle 1,50 L.

Abv:

From 14,00 to 15,00 % depending on the vintage.

