



BAROLO **"ORNATO"** **D.O.C.G.**

GRAPE VARIETY:
NEBBIOLO 100%

VINEYARDS:
From a small selection of “nebbioli” from our Family-owned vineyards of Cascina Ornato in Serralunga d'Alba, one of the most historical and prestigious areas of the entire Barolo region very well known for great structure, tannins, freshness and longevity.

VINIFICATION:
In stainless steel tanks at high temperatures.
Maceration for 30 days.

AGEING:
In big French and Slavonian oak “botti” for at least 2 years; for a small amount in barriques as well.

NOTES:
The very first Single Vineyard Barolo produced by the Pio Family, for the first time in 1985.
Great structure, power, concentration, with a very long life. Produced in small quantities.

