

# TECHNICAL SHEET

**Name:** **Aculei**

**Denomination:** Barolo DOCG

**Variety:** Nebbiolo 100% (cru Castagni, cru Bussia, cru Ravera)

**Harvest:** manual in cases

**Vinification:** destemming & cold maceration for some days, vinification in steel tanks for about 7 days with temperature control, with regular punch-downs and manual pump-overs. Postfermentation maceration for 20 days.

**FML:** in steel tanks (3 lots separately)

**Ageing:** minimum 18 months in oak (3 lots separately)

**Production:** about 5000-7000 bottles a year

**Tasting notes:**

**Colour:** red granate

**Bouquet:** intense and characteristic

**Taste:** dry, full, harmonious

**Service temperature:** 18°C

**Recommended pairings:** the Barolo is ideal to combine with dishes based on truffles, meat dishes, aged cheeses and it is also perfect in combination with dry pastries or chocolate.

**The name:** the "quills" are the defense of the hedgehog - our symbol, its "armor" which makes it unbeatable and protects it from predators.



**La Biòca S.r.l. agricola**

Via Alba 13/A, Serralunga d'Alba (CN) 12050, ITALIA

P.ta IVA/CF: 03447080049; ICQRF: CN 9214; Numero REA: CN – 291465

t.: (+39) 0173 613 022; e-mail: [info@labioca.it](mailto:info@labioca.it); [www.labioca.it](http://www.labioca.it)

**La  
Biòca**