



## Gian Carlo Burlotto Barolo

Wine obtained from the selection of grapes from three different Verduno hills: Massara, Neirane and Castagni. In the wine the characteristics of three solids are clear: the softness in the tannins (Massara), the gradation and robustness (the white earth of Castagni), and the tannins (Neirare). It is aged for 36 months in the bottle.

Varietal: Nebbiolo.

Colour: ruby red, vivid tending to garnet.

Aromas of red-skinned berry, leather and truffle waft out of the glass. The juicy, balanced palate offers raspberry jam, tobacco and licorice alongside fine-grained, polished tannins and firm acidity. Drink 2024–2035.

SERVING TEMPERATURE::  
18/20°C.

MINIMUM ALCOHOL: 13,5%.

