



BAROLO DOCG 2004

AZIENDA AGRICOLA ALDO CLERICO

production area: Monforte d'Alba, Cuneo, Piedmont

altitude: 480 m o.s.l.

vineyard orientation: north-south

soil location: sloped

varietal: 100% Nebbiolo

soil composition: limestone and clay

harvest: beginning of September

vinification: in stainless steel tanks

cellaring: oak barriques for 24 months

refinement: in bottle for twelve months

alcohol content: 14%

serving temperature: serve at 19 C.

culinary suggestions: roasted and stewed red meats, game, seasoned cheeses

WINE CHARACTERISTICS

colour: ruby red with a touch of red garnet

bouquet: the austere bouquet shows a flowery mix of vineyard scents, along with violet, red fruit and tar.

palate: The palate shows strong yet soft tannins with flavors of cherry, tar, licorice and leather with a long persistent finish. The strong tannins will soften gracefully as this wine ages. Drink 4 to 20+ years after vintage.

Case format: 6 bottles

Licence price per bottle \$ 65.00/ Case \$ 390

Final retail per bottle \$ 68.00/ Case \$ 408