



FREDERICK WILDMAN AND SONS, LTD.
IMPORTERS AND WINE MERCHANTS



CA' BIANCA - BAROLO DOCG 2015

OVERVIEW

Terroir: The Ca Bianca Barolo is sourced from Nebbiolo from low-yielding vines planted at high density. The vineyards are situated on a east/southeast facing slope at 950 feet in elevation with primary soils of composite and clay.

Vinification: Grapes are sorted and macerated at cool temperatures prior to vinification in stainless steel. Following fermentation the young wines are aged in a combination of large Slovenian oak cask and new and used French barrels for a period of 20 months.

ADDITIONAL DETAILS

Garnet color tending towards strong blue; intense and ethereal bouquet of vanilla, cloves and clean woodland undergrowth; full, firm but velvety flavor with a fine, very lingering aftertaste of liquorice and ripe red fruits.

Technical Details

Appellation: Barolo DOCG
Winemaker: Andrea Autino
Sustainability: Sustainable Practices
Alcohol: 13.5%

Sizes Available: 750ml
Pack Size: 6/750ml
UPC Code: 0 89744-75543 8
Varietals: 100% Nebbiolo

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