



Barolo

DOCG Bio "Campolibero"

14% alc. vol



Nebbiolo



Piedmont • Langhe



The Organic Barolo DOCG "Campolibero" originates in the Langhe area, in the areas of Barolo, Castiglione Falletto, Serralunga d'Alba, La Morra. This wine is the expression of a territory that respects the environment and the ecosystem.

Grapes made from organic agriculture following the Eu legislation (CE) n. 834/2007.

The soil is generally fertile, calcareous marl and iron in the West; rich sand and limestone conglomerate in the East.



The Barolo, Piedmont's most famous wine, is produced with Nebbiolo grapes grown in the eleven municipalities of the DOCG.

Its great structure is ennobled by a minimum of 38 months aging.

Ruby red color with garnet hues, an ethereal, intense perfume and a dry, full, robust, austere but velvety and harmonious body.

Aging potential 15-25 years.



It is well-structured, elegant and will enhance perfectly a roasts of game or a white truffle treat.

To enjoy this Barolo at its best, uncork at least three hours before pouring or use a Decanter.



750 ml



6 bt/ct



80x120
eur-epal



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500 g



7,5 kg



95
ct/pallet



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