

Stroppiana Cesare Barolo

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: 24 months aging in French oak and another 12 months in bottle.

AGING: 24 months in French oak, another 12 months in bottle

THE STORY

Stroppiana is a family-owned winery rooted in the heart of the Langhe region in Piedmont, Italy. Since its inception, the Stroppiana family has focused on cultivating high-quality Nebbiolo, Barbera, and Dolcetto grapes from their vineyards in the prestigious Barolo and La Morra areas. With a deep respect for tradition and sustainability, they employ organic farming practices to nurture the land while combining modern and classic techniques in the winery. Known for crafting elegant, expressive wines, Stroppiana's portfolio reflects the region's unique terroir, emphasizing precision and care in every



THE ADJECTIVES

OVERALL: Complex & Layered

AROMAS / FLAVORS: Violets, dried berries, red licorice, ripe plum, red cherries, leather, vanilla bean

MOUTHFEEL: Elegant with fine tannins

THE SELLING POINTS

Represents Barolo's aging potential and complexity

SUSTAINABILITY: Certified Sustainable, Vegan, Green Practicing

PAIRINGS: Roasted meats, hearty pasta dishes, risotto, or a charcuterie board

