

Le Strette Barolo

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: Handpicked, fermented and macerated for 22-35 days in stainless steel

AGING: Small and large barrels for 28-32 months

ANNUAL PRODUCTION: 2000-4000 bottles

THE STORY

Le Strette is one of the Langa farms that, with its wines, express the uniqueness of Piedmont.

The winery was founded in 1997 in Novello and owes its name to the ancient village in which it is located: a narrow narrow alley that winds between the ancient houses and opens onto an enchanting scenery where the hills of the Barolo area slope down onto the plain, with the Alps as a frame.

What better place to make our Langhe wines?

PHILOSOPHY: Tradition, modernity and eco-sustainability.

It is thanks to the study and effort behind these three words that Le Strette has enhanced the wines belonging to the different designations of origin produced on the farm.

THE ADJECTIVES

OVERALL: Bold, structured and spicy

AROMAS / FLAVORS: Wild berries, cherry, vanilla, spice, red flowers and dried mint

MOUTHFEEL: Full bodied with dry tannins

THE SELLING POINTS

It's a spicy Barolo from Novello, which are rare in the US.

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Lamb, Beef, Truffle, Steak, stews

