



CRITERION

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

There's an ideal place for a wine to thrive, a part of the world where soil, water, climate and people come together to create a varietal of singular distinction. Criterion is your guide, the benchmark by which all others are measured.

TASTING NOTES

Criterion Barolo DOCG is an experience akin to that of the most classic of Barolos. The color is light to medium with garnet tones and hints of rich bronze, leading to a brick orange rim. Aromas of wild red fruits overlaid with rose and tarry notes are joined harmoniously with scents of dried herbs, leather, truffle, and sweet spice. On the palate the flavor is rich and full in body with luscious red fruit, firm acid and velvety tannins, all which lead to a silky and luxuriously long finish.

VINEYARDS

Barolo DOCG, the highest appellation in Italy, is considered to be one of the finest of all the Italian red wines, and is commonly referred to as the "King" of Italian red wine, as well as one of the finest red wines in the world. The vineyards for the Criterion Barolo DOCG are located on hillsides in Barolo-Monteforte and Serralunga, which is 7-miles southwest of Alba in the Piedmont region of northwest Italy. The climate is continental, with an extended summer and autumn, enabling the late ripening and temperamental Nebbiolo to achieve its perfect ripeness.

VARIETAL

100% Nebbiolo

APPELLATION

Barolo DOCG, Italy

OAK

Aged 24-months in Slovenian oak casks and French barriques

FERMENTATION METHOD

Fermented in stainless steel for 15 days in a controlled temperature at 72-78 °F using classic maceration

ALC 14.5%

TA 5.8

PH 3.30

R.S. 4.00 g/L

