

NOBODY KNOWS WITH CERTAINTY WHEN HUMANS BEGAN TO GROW VINES, BUT WE DO KNOW THAT FOR THOUSANDS OF YEARS THEY HAVE LOOKED TO THE SKY AND THE STARS FOR GUIDANCE IN MAKING THE BEST CHOICES.

Antario takes its name from Antares, the brightest star of the Scorpio Constellations, represented on the label by an ancient sketch from an unknown artist



BAROLO

DOCG

Grapes:
100% Nebbiolo

Vineyard:
The grapes are selected from the sunny vineyards located on the Langhe hills.

Harvest:
The grapes are carefully picked by hand in the second half of October.

Vinification:
After picking, the grapes are immediately de-stemmed and crushed. Fermentation takes place exclusively with indigenous yeasts, naturally reaching around 30°C. Frequent remontage is carried out during fermentation for optimum extraction of colour and tannins. Malolactic occurs naturally.

Ageing:
The wine is aged for 6 months in stainless steel, then for 30 months in traditional large Slavonian oak barrels.

Winemaker's notes:
Deep ruby red with a bouquet of violet, spices and pepper. Great depth of character on the palate with classic damson fruit flavours and a good amount of spice. Ideal with roast meats and aged cheeses.