



Crissante Alessandria Barolo Capalot Magnum

Barolo Capalot by Crissante Alessandria enhances the wine's evolution through its larger format, allowing greater harmony over time. Layers of red fruit, floral notes, and spice unfold into a balanced and structured palate, with a long, evolving finish.

Flavor profile

Intense and brilliant garnet red with subtle orange reflections, this wine opens with an expressive yet delicate aromatic profile, where wild berries, tart red cherry, and blackberry intertwine with elegant notes of dried rose petals, fresh mint, tobacco, and a refined hint of camphor.

Food pairing

An outstanding match for red and game meats, hearty braised dishes, rich egg pastas, mushroom risottos, fresh white truffle specialties, and aged hard cheeses such as Castelmagno, Toma Piemontese, or Grana Padano.

Tasting notes

Juicy and full-bodied yet impeccably balanced, the palate is dry, warm, and deeply harmonious, layering vibrant red fruit with warming spices, delicate mocha nuances, and an earthy, subtly leathery backbone. Fine-grained noble tannins and lively acidity bring remarkable elegance, precision, and lasting depth.

Winemaking

4 weeks temp. Controlled maceration in stainless tank

Appellation

DOCG

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Nebbiolo

Vintage

2015

Alcohol %

14.5

Bottle size (ml)

1500

Elevation

989

Soil

Limestone with fine sand

Vineyard

Planted 1951, SE facing