



# 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

Garnet red wine with aromas of red fruits, blackberries, and plum and hints of vanilla and mint. It has a full body, noble tannins, and a long finish featuring fruit and vanilla.

## Food pairing

Pair with homemade Italian pasta featuring beef, mushrooms, or even a touch of truffles on top! Serve in a large red wine glass at room temperature.

## Tasting notes

Garnet red wine with aromas of red fruits, blackberries, and plum and hints of vanilla and mint. It has a full body, noble tannins, and a long finish featuring fruit and vanilla. Will age beautifully.

## Winemaking

4 weeks temp. Controlled maceration in stainless tank

## Appellation

DOCG

## Region

Piedmont

## Country

Italy

## Wine type

Red

## Blend

Nebbiolo

## Alcohol %

14.5

## Bottle size (ml)

1500

## Elevation

989

## Soil

Limestone with fine sand

## Vineyard

Planted 1951, SE facing