

ALARIO CLAUDIO — BAROLO RIVA ROCCA DOCG



Claudio Alario is unflashy and charming, he is the embodiment of his own wines which have more to them than immediately meets the eye. The winery dates back to the 1900's when Claudio's grandfather was supplying grapes to other wineries. Three generations later Claudio had the conviction (and, as it turns out, ability) to produce very fine wines of his own from the family's prime vineyards. He is respected as one of the finest producers in Diano d'Alba..

VITICULTURE

The vines have an age that varies between 20 and 60 years and they all enjoy privileged exposures. The winery is located in Diano d'Alba, a small rural village, situated on soft, green hills. The geographic coordinates result in the peculiarities of a unique territory, the same peculiarities that Claudio Alario knows and identifies with.

For three generations the family focused on the care and cultivation of vines and the sale of grapes. Thanks to Claudio the family has come to winemaking and then bottling the wines. In 1988, a young and ambitious Claudio, treasuring the notions learned at the Higher Institute of Agriculture and of some years of direct experience in the field, decided to transform the generous products of his vines into wine.

Diano d'Alba rises to a height of 500 m above sea level to dominate the landscape of the Langhe hills. The area is best-known for its Dolcetto but now the family also has vineyards in the Barolo territory sandwiched between Verduno and Serralunga.



VINIFICATION

Claudio Alario started by producing only the Dolcetto, to continue with the Nebbiolo and the Barbera and to arrive in 1995 also to the Barolo.

The family's philosophy is to seek a continuous and constant improvement with the goal to reach an ever-greater quality. In particular, today, the commitment is to low yields in the vineyard in order to guarantee a superior quality wine.

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SKU: 825663

Region	Piedmont
Classification	Barolo DOCG
Vintage	2019
Grapes	100% Nebbiolo
Soil Composition	Medium calcareous mixture
Vineyard Training	Guyot
Density/Yield	4000-5000 vines per hectare
Fermentation	In stainless steel
Alcohol	14.5 %
Residual Sugar	1.20 g/l
PH	3.49 g/l
TA	6.30 g/l
Free SO2	90 mg/l
Total SO2:	96 mg/l

TASTING NOTES

The wine has a ruby red colour and has an abundance of warmth, ripe and intense berry flavours, truffle and dark chocolate, balanced by mature tannins.

PAIRING SUGGESTION

Perfectly suited to eggplant, Roasted Lamb, Mushroom Risotto, Lasagna, Veal, Boar.