

BAROLO DOCG

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## THE WINE

### Vinification

MANUAL HARVEST 4TH WEEK OF SEPTEMBER, MASHING IN STAINLESS STEEL TANK AT CONTROLLED TEMPERATURE 24°C ENVIRON. SPONTANEOUS FERMENTATION WITH INDIGENOUS YEASTS. MACERATION FOR ABOUT 3 WEEKS UNTIL THE END OF ALCOHOLIC FERMENTATION. RACKING IN FRENCH OAK BARRELS. MALOLACTIC FERMENTATION AND TARTARIC STABILIZATION IN WOOD

### Aging

30 MONTHS IN WOOD CAPACITY 500/600/1200 LITERS

### Colour

RUBY RED WITH GARNET HUES

### Bouquet

NET AND INTENSE. WITHERED FLOWERS, SPICES, DRY LEAVES AND UNDERGROWTH

### Palate

RICH IN TEXTURE, FULL AND ROBUST

### Average alcohol content

15,5 % VOL

### Serve at

18-20 °C, IN LARGE-SURFACE WINE GLASSES



## THE TERROIR

### Production area

CASTIGLIONE FALLETTO

### Grape variety

NEBBIOLO 100%

### Vine density

ABOUT 50 YEARS

### Training method

GUYOT

### Sun exposure

SOUTH / SOUTH WEST

### Soil

CALCAREOUS BASE, MIXED CLAY

### Yield

5.500 KG PER HECTARE

