

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

