



BAROLO D.O.C.G. VENDEMMIA

Grape varietal: 100% Nebbiolo.

Appellation: municipality of Barolo; Coste di Rose, Preda and Monrobiolo vineyards.

Soil: calcareous.

Exposure: East / South-West.

Altitude: 250 - 270 m.a.s.l.

Slope: 30%.

Cultural notes: organic farming. Low guyot pruning system with planted density of 4500 vines per hectare.

Harvest period: first half of October; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; static fermentation in oak casks with indigenous yeasts selected from our vineyards; maceration for about 30 days, frequent basting of the skins.

Fining: 3 years in medium sized (15-30 hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.

Organoleptic characteristics:

COLOR: garnet red.

NOSE: full, pleasing and intense; ethereal, hints of ripe red fruit, dried rose and violet.

MOUTH: dry, balanced and velvety; elegant and persistent tannic structure.

Food pairings: roasted and braised red meats, game, bourguignon, aged cheeses.

Serving suggestions: taste in large glasses which favor oxygenation and enhance the nose. Serve at 18 °C. Since it is a Barolo, it has been in the bottle for some time and light sediment can be present for which it is always advisable to decant.

Storing method: keep bottles horizontally in a dark and temperature consistent place.