

BAROLO

d.o.c.g.

*del comune
di Barolo*



GRAPE VARIETY 100% Nebbiolo

VINEYARD Municipality of Barolo; Castellero, Coste di Rose and Preda vineyards

SOIL Saint Agata marls with fossils, calcareous

EXPOSURE South - West / South - East

ALTITUDE 250 - 270 m.a.s.l.

CULTURAL NOTES **Organic farming.** Low guyot pruning system with planted density of 3500 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; spontaneous fermentation in steel vats; maceration for about 15 - 20 days with frequent and soft pumping over.

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

COLOR: GARNET RED

NOSE: FULL, PLEASING AND INTENSE;

ETHEREAL, HINTS OF RIPE RED FRUIT, DRIED

ROSE AND VIOLET AND UNDERWOOD

MOUTH: DRY, BALANCED AND VELVETY;

ELEGANT AND PERSISTENT TANNIC STRUCTURE

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