

Barolo DOCG

The grapes that create this wine come from the hills surrounding Castiglione Falletto. Good exposure and low yields result in a structured and elegant wine.



PRODUCTION PROCESS

Harvesting time: by hand in small baskets at the end of October.

Vinification: grapes are de-stemmed and crushed in the cellar, yeasts are added to the must obtained to start fermentation. Maceration lasts about 15 days at a temperature of 30°C and must is repressed over the grape dregs frequently to obtain a large amount of extractive substances giving structure to the wine. Fining: At the end of the alcoholic fermentation wine is directly transferred into slavonian oak barrels where the malic-lactic fermentation takes place. After 3 years of aging, wine is bottled.

FEATURES:

Color: ruby-red with garnet reflections.

Scent: ample and rich in plum, tobacco and cloves.

Flavour: dry and at the same time soft tannins fill your mouth without any bitterish sensation.

Agreeable and long jam aftertaste.

To be served in wide goblets at a temperature of 18 ° - 20 ° C.

Gastronomic coupling: its characteristics match well with roast beef, game and cheese.

To be drunk: preferably within 4 - 5 years.

Size/Format: 750ml

VINEYARD

Grape variety: 100% Nebbiolo

Height o.s.l.: 250 MT s.l.m.

Sun exposure: West

Vines per hectare: 4000

Farming: Guyot

Soil: Whitish-grey marls of sea-sedimentary origin

Year of implant: 1980

CHEMICAL ANALYSIS

Extract: 34.00 g/L

Alcohol vol. (%): 14.00% vol.

Total Acidity: 5.50 g/L