

## **BAROLO "RISERVA" DOCG**

**Wine:** Barolo d.o.c.g.

**Production area:** Castiglione Falletto

**Grape variety:** Nebbiolo for Barolo

**Exposure:** Southeast

**Soil type:** Clay with a high percentage of silt

**Training system:** Low Guyot

**Average vine age:** 60 years

**Harvest period:** Second ten days of October

**Production containers:** Stainless steel tanks

**Aging containers:** 225-liter French oak barrels; the ratio of new and used containers is decided following the health and analytical assessment of the wine after fermentation. The length of time spent in the barriques also depends on the structure the wine demonstrates during aging.

**Clarification and filtration:** none of these operations.

**Bottling period:** summer of the second year or spring of the third.

**Number of bottles produced:** 3,000

**Notes:** This wine is produced exclusively in vintages characterized by particular seasonal patterns that give it distinctive characteristics. This wine includes special selections of grapes, vinified separately, which are intended for longer aging, guaranteeing particular longevity.

**Food Pairing:** Cured meats; mature cheeses; hearty soups

