

Barolo



wine: Barolo d.o.c.g

municipality of production: Castiglione Falletto, Serralunga d'Alba and Diano d'Alba

grape: Nebbiolo for Barolo

vineyard area: 2 hectares

exposure: south-east/east

alcohol content: 14% - 15%

soil type: clay with a high loam percentage

farming system: low-Gujot

average age of the vines: 20/30 years

planting density: 4000 plants per hectare

time of harvest: around the last week of October

maximum yield: 80 quintals per hectare, depending on the thinning

production containers: stainless steel tanks

aging containers: 225 liters French oak barrels; the percentage of new and used containers is determined after the wine's health and analytic assessment once it has finished fermenting. The period of permanence in the barrels also depends on the structure that the wine shows during ageing. The product specification currently calls for an ageing period in oak of at least 24 months.

clarification and filtration: none

bottling period: summer of the second year or spring of the third after the harvest

number of bottles produced: 10.000

packaging: 6 and 12 bottles cartons

suggested food pairing: red meat and cheeses

tasting notes: color: burgundy red – nose: this Barolo expresses a distinctive elegance in its flavors, with a fresh and fruity bouquet which reminds of raspberry.