



Barolo

Designation: Barolo D.O.C.G.

Grape variety: Nebbiolo 100%

The grapes come from small yet significant vineyards in the various municipalities of the Barolo region. The average age of the Guyot-cultivated vines is between 10 and 45 years old, with a density of about 4,500 plants per hectare. The soil is rich in limestone and clay.

Winemaking: each individual cru is vinified and aged separately and in different ways to bring out the characteristics of each "terroir". The grapes are harvested by hand. After gentle pressing, the juice ferments for around 3 - 4 weeks in a steel tank, in contact with the skins. This period includes pre and post-fermentation maceration, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood.

Ageing: around 30 months in large barrels and, for a small portion, barriques. Each cru is vinified separately and assembled before bottling.

Description: ruby-red color with medium intensity. The nose is explosive, opulent, seductive and striking. Notes of plum, red ripe black and sour cherries, blackberry, rose petal, and tobacco. On the palate, the flavor is classic, rich and potent, with balsamic and slightly spicy notes. The tannins are well integrated.

