

# Barolo Pernanno



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

**municipality of production:** Castiglione Falletto.

The hillside where our Nebbiolo vines are located is divided by a fissure running from the top of the hill all the way down to the valley below, creating two zones. The area to the right of the town of Castiglione Falletto is the one of the historical centre around the castle, while to the left of the main road leading to Castiglione is “Pernanno”, with a south-east exposure. The yearly temperatures, rainfall and other weather condition will determine the amount of Barolo produced.

**grape:** Nebbiolo for Barolo

**vineyard area:** 2 hectares

**exposure:** south-east

**alcohol content:** 14,5 - 15%

**soil type:** clay with a high loam percentage

**farming system:** low-Gujot

**average age of the vines:** 40/60 years

**planting density:** 4000-4500 plants per hectares, “old vines”

**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:** around 5000

**packaging:** 6 and 12 bottles cartons

**suggested food pairing:** main courses and cheeses

**tasting notes:** color: deep burgundy red – nose: very intense flavors that struggle to emerge in the first years (distinctive of a Nebbiolo coming from a very strong land). The body is characteristic of very important years, with a thick tannic texture which betters with a few years of aging in the bottle.