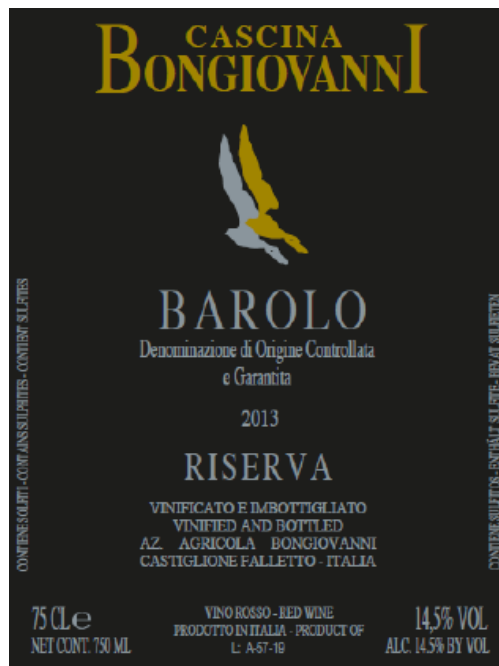


## BAROLO “RISERVA” DOCG 2013



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

**Municipality area of production:** Castiglione Falletto .

**grape:** Nebbiolo for Barolo.

**exposure:** south-east.

**Type of soil:** clay with high silt percentage.

**Growing system:** low-Gujot

**average age of the plant:** 60 years.

**Implant density:** 4000 - 4500 vines per hectare “ old vines”

**time of harvest:** second decade of ottobre.

**Maximum yield:** The maximum production is 80 per quintal, which can be reduced depending on the year and the seasonal outcome.

**Production containers:** stainless steel tanks

**ageing containers:** 225 litres french oak barrels; the percentage of new and used containers is decided following the health and analytical evaluation of the wine when fermentation is completed. The duration of the stay inside the barriques is equally decided in relation to the structure that the wine shows with the aging.

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

**Bottling period:** Summer of the second year or spring of the third

**number of bottles produced operatively:** 3.000 bottles

**packaging:** 6 bottles cartons

**Notes:** wine produced exclusively in vintages characterized by particular seasonal courses that they give it distinctive characteristics. This wine includes particular selections of grapes vinified separately, which are projected to have longer aging, with guarantee of particular longevity.