

# 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.