

# BAROLO VILLERO

2012

**Name:** Barolo Docg Villero

**Variety:** Nebbiolo 100%.

**Vineyard:** the vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is South and South-West; the soil is clayey and calcareous, with a depth on the marl of 1 metre. The rootstock is Kober, with a density of vines of 4500/ hectare and an age of 40 years.

**Vinification:** in red by crushing and destemming; fermentation in steel at controlled temperature for 10/15 days, successive skin submerged-cap maceration for 20/25 days and then racking; the malolactic fermentation occurs in small barrels in temperature-controlled rooms, then decanting and ageing in new small and second passage wooden barrels for not less than two years. Then bottling and refinement for no less than one year, often for 2 years.

**Description:** clear bright ruby colour with very light garnet red reflections; intense and persistent aroma of red fruit with notes of plum and cherry. A pleasant aroma of wood is noticeable after the fruity aroma, anticipating the full taste of a great wine suitable for long lasting life. A succulent, rich, full-bodied and pleasant taste emerges after the woody one, with the presence of slightly ripe red fruit.

## Technical characteristics:

Alcohol: 14%

Sugar: 0.8g/lt

Total acidity: 6g/lt

Sugar free extract: 32g/lt

## Quality of the vintage:

Very Good

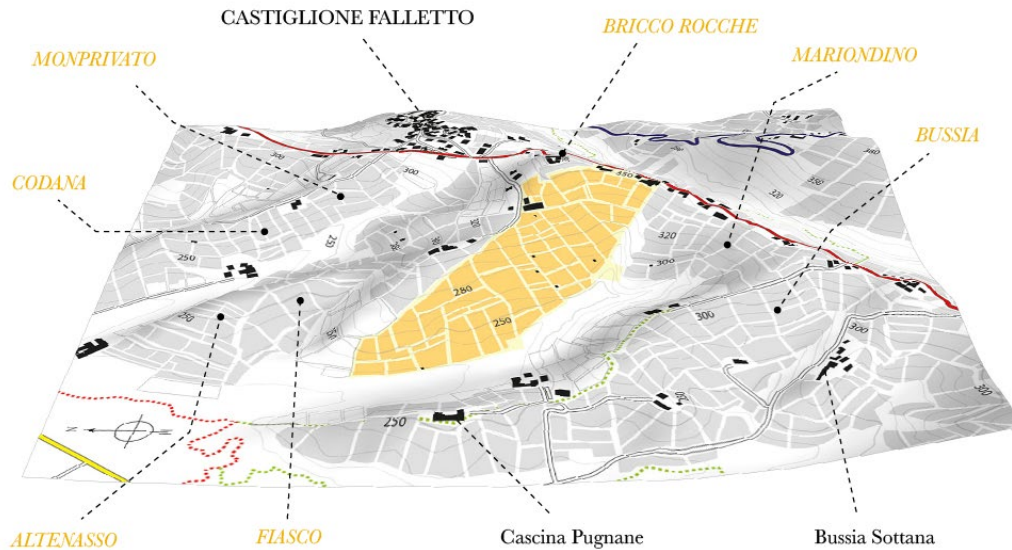


**BOROLI**

[www.boroli.it](http://www.boroli.it) [www.mahler-besse.com/equipe](http://www.mahler-besse.com/equipe)

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