

# ***BAROLO DOCG***

***2013***

**Name:** Barolo Docg

**Vine:** 100% nebbiolo .The vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is East, West and South-West; the soil is clayey and calcareous, with a depth on the marl of 0.5 metres. The rootstock is Kober/S04, with a density of vines of 4000/hectare and an age ranging from 6 to 35 years.

**Wine-making:** in red by crushing and destemming; fermentation in steel at controlled temperature for 10-12 days, then submerged-cap maceration for 15 days and successive racking and malolactic fermentation in small barrels at controlled temperature. After the malolactic fermentation, decanting in small and large wooden barrels for ageing no less than two years. Finally, bottling and refinement in bottles for no less than one year.

**Description:** a clear ruby red colour, with light orange reflections; a rather intense and classic aroma, with a slight scent of wood and presence of wild berries. A lovely and harmonious taste with scents of liquorice and sweet tannins.

**Technical characteristics:** alcohol content 13.20 %, sugar content <0.4 g/l, total acidity 5.84 g/l, sugar-free extract 30.00 g/l

**Quality of the vintage:** Excellent

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