

BAROLO DOCG VILLERO

2014

Name: Barolo Docg Villero

Terroir: 100% Nebbiolo. The vines are in Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is south and south-west; the soil is clayey limestone, with a depth of 1 meter on the marl. The rootstock is Kober, with a density of vines of 4500 / ha and an age of 35 years.

Vinification: in red with crushing-destemming, fermentation in steel at controlled temperature for 10-15 days, subsequent stay on the skins with submerged cap for 20-25 days and then racking; malolactic fermentation takes place in small wood in rooms at a controlled temperature, then it is decanted and aging takes place in small new and second passage wood for no less than two years. Then it is bottled and the refinement is not less than a year, often the wine rests for 2 years.

Description: Bright ruby red color, limpid. Floral scent that opens gradually releasing spicy aromas. Full, persistent and enveloping taste, with a good presence of tasty but sweet tannins.

Technical characteristics: Alcohol 13.5%, sugars 0.2 g / l, total acidity 6.00 g / l, non-reducing extract 32.6 g / l

Climate trend: Although it has been one of the most complex in vineyard management in recent years, the climate trend has reserved pleasant surprises given the quality of the grapes vinified due to a favorable season finale. The amount of rainfall in the summer was above average due to the intensity of the phenomena that occurred. The month of September was undoubtedly positive from the climatic point of view, with a good temperature range. It is expected to expect medium alcoholic wines, elegant, balanced, with good acidity and therefore long-lived, with excellent aromas rich in mineral notes.

Vintage quality: Excellent

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