

# BOROLI BAROLO



## **BAROLO 2015**

**Name:** Barolo Docg

1,59 hectares - 100% Nebbiolo – average age of vines 15-30 years

**Terroir:** BOROLI Barolo DOCG blends 6 vineyards located in the territory of Castiglione Falletto, half of which are single-vineyards. The exposure is East, West and South-West and the soil is clayey and calcareous, with a bit of sand

**Vinification:**

- Crushing and destemming
- Alcoholic fermentation in stainless steel tanks for 10-12 days, temperature controlled
- Submerged-cap maceration for 20-25 days.
- Malolactic fermentation in stainless steel tanks, temperature controlled.
- Aging in large oak barrels (1500 – 2500L) for 18 months.-
- Settling at least 1 year in bottle before release.

**Description:** Bright red colour. The nose is redolent of fresh wild berries and sweet licorice. On the palate, velvety tannins make BOROLI Barolo DOCG the classic expression of Barolo in its balanced conversation between structure and elegance

**Technical characteristics:** Alcohol content 14,0 %, sugar content <0,3 g/l, total acidity 6,06 g/l, sugar-free extract 32,5 g/l