



BAROLO VILLERO 2015

Name: Barolo Docg Villero

0,77 hectares - 100% Nebbiolo – average age of vines 40 years

Terroir: Villero is unquestionably the vineyard of Castiglione Falletto which is the most important in terms of quality and exposure. More significant, therefore, is the altitude of the various parcel: the upper middle parts are the most favorably positioned. The exposure is South and South-West and soil is clayey and calcareous.

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 small barrels, temperature controlled.
- Aging in large oak barrels (225 - 500 – 1000L) for 18 months.
- Settling at least 1 year in bottle before release.

Description: Bright garnet red colour. Persistent nose of ripe red fruits, plums and cherries gradually opening with spicy scents. A succulent and rich taste denoting fine extraction, with a good presence of smooth tannins. BOROLI Barolo Villero will last in time to show its maximum potential years after harvest...

Technical characteristics: Alcohol content 14,0 %, sugar content <0,2 g/l, total acidity 6,22 g/l, sugar-free extract 32,0 g/l