

BOROLI
BAROLO



BAROLO VILLERO 2016

Name: Barolo Docg Villero

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

Terroir: Villero is undoubtedly one of the most important vineyards of Castiglione Falletto in terms of quality and exposure. The soil is clayey and calcareous, the exposure is south and south-west.

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 color. Persistent aroma of ripe red fruits, plums and cherries that opens to spicy hints. It is a structured and powerful Barolo, with a deep aromatic profile. Tannins are smooth and soft, thanks to the long maceration.

BOROLI Barolo Villero will last over time to give its maximum potential years after harvest.

Technical characteristics: Alcohol content 14,0 %, sugar content <0,23 g/l, total acidity 6,15 g/l, sugar-free extract 32,9 g/l