



BAROLO VILLERO 2017

Name: Barolo Docg Villero

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

Terroir: Villero is undoubtedly the most important Castiglione Falletto vineyard in terms of quality and exposure. More significant, therefore, is the altitude of the various areas: the upper central areas are the most favorable as a position. The exposure is south and south-west and the 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 color. Persistent aroma of ripe red fruits, plums and cherries that opens to spicy hints. A rich taste, with a good presence of smooth tannins. BOROLI Barolo Villero will last over time to give its maximum potential years after harvest... BOROLI Barolo Villero will last over time to give its maximum potential years after harvest.

Technical characteristics: Alcohol content 14,0 %, sugar content <0,46 g/l, total acidity 6,41 g/l, sugar-free extract 30,5 g/l