

BOROLI
BAROLO



LANGHE DOC NEBBIOLO 2019

Name: Langhe DOC Nebbiolo

1.24 hectares - 100% Nebbiolo - average age of the vineyards 15-20 years

Terroir:

The exposure is North-West, North-East, West; the soil is clayey and calcareous, with traces of sand.

Vinification:

- Crushing and destemming
- Alcoholic fermentation in stainless steel tanks for 8-9 days, temperature controlled
- Malolactic fermentation in stainless steel tank, temperature controlled.
- Aging in large oak barrels (225 - 500 – 1000L) for 8 months.

Description: Bright red color. The scent is fresh and fruity, with notes of wild berries.

On the palate tannins are velvety, harmonious and balanced.

Technical characteristic: Alcohol content 14,0 %, sugar content 0,36 g/l, total acidity 5,12 g/l, sugar-free extract 28,80 g/l