

## **BAROLO DOCG**

**2019**

**Name:** Barolo Docg

**Terroir:** 100% Nebbiolo. The vines are in Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is East, West and South-West; the soil is clayey limestone, with a depth of 0.5 meters on the marl. The rootstock is Kober / S04, with a density of vines of 4000 / ha and with an age ranging from 6 to 35 years.

**Vinification:** In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, then submerged cap for 15 days and then subsequent racking and malolactic fermentation in small wood in rooms at a controlled temperature. Once the malolactic fermentation is completed, racking is carried out in small and large wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.

**Description:** Garnet red color with light orange reflections, limpid; fairly persistent perfume, classic, with undergrowth fruit. Lively and harmonious taste, very elegant and vinous.

**Vintage quality:** Very good

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