

BAROLO DOCG 2011

Name: Barolo Docg

Variety: 100% nebbiolo

Vineyard: the vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is East, West and South-West; the soil is clayey and calcareous, with a depth on the marl of 0.5 metres. The rootstock is Kober/S04, with a density of vines of 4000/hectare and an age ranging from 6 to 40 years.

Vinification: in red by crushing and destemming; fermentation in steel at controlled temperature for 10/12 days, successive racking and malolactic fermentation in small wooden barrels in temperature-controlled rooms. After the malolactic fermentation, decanting in small and large wooden barrels for ageing not less than two years. Finally, bottling and refinement in bottles for no less than one year.

Description: ruby red colour with garnet red hues; net aroma with spicy notes reminiscent also of leather and cacao; scents of wild berries and flowers. Full-bodied, long lasting and good structured taste. The scent of liquorice and light sweet tannins are noticeable too.

TECHNICAL CHARACTERISTICS

- Alcohol 14%
- Sugar 0.7 g/l
- Total acidity 6.0 g/l
- Sugar free extract 31.1 g/l

QUALITY OF THE VINTAGE
VERY GOOD

