

**PRODUCTION AREA:**

Piedmont Region - Barolo producing Area including the communes of Barolo, Castiglione Falletto, Serralunga d'Alba and partially in the towns of Monforte d'Alba, Novello, La Morra, Verduno, Grinzane Cavour, Diano d'Alba, Cherasco & Roddi.

100% Selected Subcontractors

Continental climate

**SOIL**

Medium soil with predominantly calcareous marl, iron and limestone

**VINEYARDS**

100% Nebbiolo

Training system: simple guyot

Exposition: south, south west / south est

Plants per hectare: 4.200 / 4.800

Age of the vineyard: 25/35 years of average

Average yield: 6000 kg of grapes per hectare

**HARVEST:**

The grapes are manually picked in plastic cases of maximum 18 /20 kg.

This avoids having green parts or leaves on the cases.

Harvest depending on the vintage takes place between the 3<sup>rd</sup> week of September and mid-October.

**WINEMAKING:**

The grapes are destemmed and crushed and directly pumped into vertical stainless-steel tanks.

Primary alcoholic fermentation is carried in stainless steel temperature-controlled tanks.

In the first 4 days pump overs are frequent to increase color extraction (4 or 5/day).

Towards the end of the fermentation maximum 1 pump-over /day.

The last week of maceration happens with submerged cap technique.

Maceration lasts for maximum 18/25 days.

After separating the wine and the skins, malolactic fermentation is carried starting in medium toasted French oak 225 barriques, and then finished in stainless steel tanks.

**ELEVAGE:**

the wine matures for 24 months in oak:

40% of in medium toast Allier French oak barriques.

60% in Allier non -toasted 30 hl wooden casks.

The selected wines are then blended together, the wine then matures 4 months in temperature controlled stainless steel tanks, before being bottled.

Once bottled, the wine rests for another 14 months before being released.

**TASTING NOTES**

The Barolo DOCG is a garnet red wine with traditional orange hues. The bouquet is typical of the nebbiolo grape presenting spices, licorice, red fruits, as well as savory notes of toasted caramel. The body is well balanced with an interesting meaty texture from well-orchestrated tannins.

It demonstrates the aging potential of a great Nebbiolo. Its tannins are mellowed out and its bouquet becomes more ethereal and complex.

**Pairing**

This wine is ideal for mature aged cheeses. Be extravagant or low-key as this wine pairs well with Piedmont favorites made with pork or veal as well as most savory dishes. Serve between 16-18° C / 60-64° F. Open for 1-2 hours before serving.