

BAROLO

Denominazione di Origine Controllata e Garantita



VINE VARIETY:

Nebbiolo divided in three clones: Michet, Lampia e Rosè.

SOIL:

Under the surface rich in organic matter, to a depth of 50/100 cm we find an alternation of blue, yellow and grey strata of clay, proceeding by TORTONIANA, that gifts this wine elegant and rich scented notes.

VINEYARDS:

Located within the commune of Barolo in the area that borders on Monforte d'Alba, in the "sottozona": "Coste di Rose" and "Monrobiolo di Bussia".

Exposure: "Coste di Rose": South - East.

"Monrobiolo di Bussia": West.

Altitude: 320 metres above sea level.

Age of the vineyard: 30 - 40 years.

Training system: arbour; pruning system: Guyot.

Strum / hectare: 4000 - 4500.

Production: about 1 Kg./stump.

YIELD/HECTARE:

4000 - 5000 kg. of grapes.

GRAPE HARVEST:

Second 10 days of October.

VINIFICATION PROCESS:

Grapes are put in box containing kg. 20.

After the crushing the fermentation and the maceration start and continue for about fifteen days. Just after the drawing process the wine is refined for 2 years in 500 / 700 litre barrel. During the last period of the ageing the wine is carried out in stainless steel tanks for 6 months and then for 10 months in bottles.

ALCOHOLIC CONTENT: 13.5 - 14.5% vol.

BOTTLES PER YEAR: 3000 - 6000.