

BAROLO

Denominazione di Origine Controllata e Garantita

“Coste di Rose”



VINE VARIETY:

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

SOIL:

Under the surface rich in organic matter, to a depth of 50/100 cm we find an alternation of blue and grey strata of clay (named “MARNE DI S. AGATA FOSSILI”). In these sedimentary formations the vines sink their roots with difficulty in order to absorb the microelements which will be characteristic of this wine.

VINEYARDS:

Located within the commune of Barolo in the area that borders on Monforte d’Alba, in the “sottozona”: “Coste di Rose”. The soil in this area help the production of some pronounced young wines which have the capacity to mature, to improve and to reveal the elegance of this important Barolo wine.

Exposure: South, South - East.

Altitude: 320 metres above sea level.

Age of th 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:

After the crushing, the grapes stay one day at a temperature of 5-7 °c, then the fermentation and the maceration start and continue for 25-30 days.

Just after the drawing process, the wine is refined for 2 years in large Slavonian oak cask (2500 liters). 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% vol.

BOTTLES PER YEAR: 3000 - 4000