



BAROLO 2017

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Municipality of Production

vineyards in Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello, La Morra, Verduno and Grinzane Cavour

Grape Variety

100% Nebbiolo

Aspect:

South, South-West

Altitude (a.s.l.) 300-400 m

Soil

Mid-hill, compact and deep bluish grey calcareous marls. Rich in trace minerals

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)

10-40

Plant density

4,000 plants

Cropping level per hectare

68/72 ql grapes

Processing

Crushing/destemming, long submerged-cap maceration (based on the vintage)

Vinification

In stainless steel temperature controlled vats

Maturation

6 months in stainless steel vats

Ageing

24 months in large Slavonian oak barrels

Acidity

5.4 g/l

Sugars (Reducers)

0.3-0.5 g/l

Serving temperature

18°-20°C