

**BAROLO D.O.C.G.**



**WINE:** BAROLO D.O.C.G.

**APPELLATION:** BAROLO D.O.C.G.

**AREA OF PRODUCTION:** BAROLO - NOVELLO

**VINEYARD SURFACE:** 3 HECTARES

**GRAPE:** NEBBIOLO 100%

**SOIL COMPOSITION:** CLAY MIXED WITH SAND

**EXPOSURE:** SOUTH, SOUTH-WEST

**VINIFICATION:** 8/10 days of maceration with temperature controlled in steel vat. Malolactic fermentation occurs in barrique. Aging for 12 months in French barriques (25% new) and 12 months in cask, blend in stainless steel tanks for 8 months.

**ALCHOOL CONTENT:** 14,5%

**BOTTLES 0,75 PRODUCED 16.000**