



• **BAROLO 2006** •

NAME OF THE WINE: BAROLO

CLASSIFICATION: D.O.C.G.

PRODUCTION AREA: Barolo

CRU: -

VINEYARD SURFACE: 2 ha

VARIETALS AND PERCENTAGE: Nebbiolo 100%

SOIL TYPE: calcareous marl

exposure: South

VINIFICATION: the Barolo is vinified in stainless steel fermentation tank with an internal rotary system at temperature controlled and the maceration last normally for 10-12 days. The malolactic fermentation is in oak where the Barolo is aged for a total of 22-24 months: 50% barriques and 50 % larger casks. After the blend the Barolo spend other 8 months in stainless steel before the bottling.

ALCOHOL PERCENTAGE: 14,5°

BOTTLES PRODUCED: 8600