



• **BAROLO SOTTO CASTELLO DI NOVELLO 2006** •

NAME OF THE WINE: BAROLO

CLASSIFICATION: D.O.C.G.

PRODUCTION AREA: Novello

CRU: "SOTTO CASTELLO DI NOVELLO"

VINEYARD SURFACE: 3.30 ha

VARIETALS AND PERCENTAGE: Nebbiolo 100%

SOIL TYPE: Marne di Sant'Agata fossili in the high part and
Formazione di Lequio in the lower part

EXPOSURE: South / South-West

VINIFICATION: The Barolo Sotto Castello di Novello is vinified in stainless steel fermentation tank with an internal rotary system at temperature controlled. The maceration lasts normally 10-12 days. Follows the malolactic fermentation in barriques (50-60 % new oak) where the Barolo Le Coste is aged for a total of 22-24 months. Stainless steel for further 8 months and bottling.

ALCOHOL PERCENTAGE: 14,5°

BOTTLES PRODUCED: 8600