

BAROLO D.O.C.G.



WINE: BAROLO D.O.C.G.

APPELLATION: BAROLO D.O.C.G.

AREA OF PRODUCTION: BAROLO - NOVELLO

VINEYARD SURFACE: 4,5 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, 8 months in stainless steel tanks and 8 months in bottle.

ALCHOOL CONTENT: 14,5%

BOTTLES 0,75 PRODUCED 22.000