



GRAPE VARIETY:

NEBBIOLO 100%

ALCOHOL BY VOLUME:

14% VOL

BAROLO TRADIZIONE

Barolo DOCG

PRODUCTION AREA:

The grapes used in the production of this wine come from vineyards located on nicely sloped hills, that are characterized by soil mainly composed of clay and limestone, interspersed with compact layers of sandstone and covered with quartz sand and fine silt. These elements give the wine a solid structure, many mineral nutrients, a vigorous but balanced personality and a remarkable bouquet.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system on steep hills.

VINIFICATION PROCESS:

The grapes, exclusively harvested by hand, reach the cellar intact and are quickly crushed and gently de-stemmed to extract only the noblest and most aromatic fractions from the skin and the outermost area of the berry. Fermentation, with maceration of the skins, takes place at controlled temperature. In this phase, periodic soft pumping over is carried out, so as to allow the must to gently extract the trace elements, the color and the noble tannins. The racking takes place only when fermentation is complete. The wine is moved into vitrified concrete vats, specially made with cork insulation, so as to maintain a temperature suitable for a prompt start of the malolactic fermentation.

AGEING:

To allow this wine to best enhance its peculiar qualities, it ages at least 18 months in oak barrels of different capacities which are chosen each vintage on the basis of the characteristics that the different soils of origin and the vintage have given to the wine. It completes its ageing in the bottle before being put on the market.

ORGANOLEPTIC CHARACTERISTICS:

The color is garnet red with ruby reflections. The aroma is intense and persistent with distinct traces of spices, cinnamon, absinthe, tobacco and wild rose. The taste is full and elegant, with soft tannins. The spicy and the woody aromas blend perfectly.