

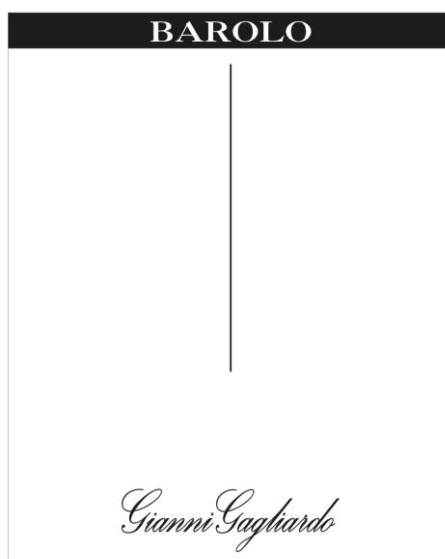


Barolo Docg

2017

Vintage description

The 2017 vintage was warm and dry. The slight vegetative advance coincided with a particularly intense spring frost that effected many parts of Europe. This was the first cause of quantity decrease. The scarcity of rainfall was the second cause. At a physiological level the plants have exploited the little rain at the beginning of September to the fullest, and therefore on average the grapes are smaller and more concentrated with a perfect even ripening.



Grapes: Nebbiolo - **Harvest:** from 22th September to 5th October 2017 - **Villages:** La Morra, Monforte, Serralunga, Barolo, Verduno - **Maceration:** 10-14 days depending on vineyards - **FML:** 100% - **Final blend:** June 2020 - **Aging:** 35hl big cask – **Aging duration:** 33 month - **Bottling:** 10-11 th August 2020

Data

Alcohol: 14,50 % - Total acidity: 5,68 g/L – Dry extract: 29,1 g/L

Winemaker notes

This vintage produced 23.450 bottles and 300 magnums. 2017 was a very fresh vintage for Barolo, which expresses great freshness, complexity and delicacy. Thanks to the perfect phenolic ripening of the grapes; Barolo Gianni Gagliardo shows a fresh and vibrant elegance even in his youth.

Tasting notes
