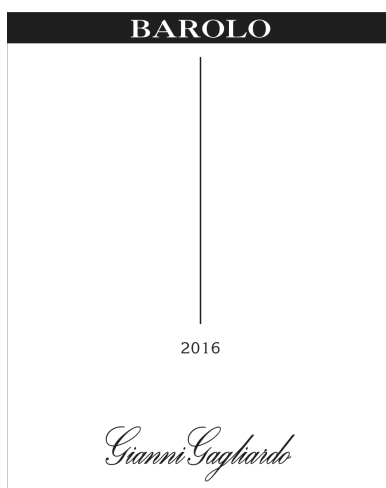




Barolo Docg 2016

Vintage description

2016 was one of the latest vintages in recent years. A winter with mild temperatures and little rainfall preceded a fresh and rainy spring which caused a certain delay in the phenological cycle of the vine. In August, September and October the weather was excellent and allowed the grape to ripen perfectly, benefiting from both the spring water reserves and a marked temperature range which is very important for a good maturation of the tannins. The Nebbiolo vine "loves" this type of vintage.



Grapes: Nebbiolo - **Harvest:** from 10 to 17 October 2016 - **Villages:** La Morra, Monforte, Serralunga, Barolo, Verduno - **Maceration:** 10-14 days depending on vineyards - **FML:** 100% - **Final blend:** July 2019 - **Aging:** 35hl big cask - **Aging duration:** 33 month - **Bottling:** 28 August 2019

Data

Alcohol: 14,5 % - Total acidity: 6,07 g/L - Dry extract: 29,4 g/L

Winemaker notes

This vintage produced 31.756 bottles and 300 magnums. 2016 was a very good year for Barolo, which expresses elegance and good complexity. Thanks to the perfect phenolic ripening of the grapes, Barolo Gianni Gagliardo shows a fresh and vibrant elegance even in his youth.

Tasting notes
