



## Barolo Docg

**Lazzarito**  
**Vigna Preve**  
**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:** 11 October 2016 - **Village:** Serralunga d'Alba - **MeGA (Cru):** Lazzarito - **Vigna:** Preve - **Soil:** Limestone and sandstone marl (Arenarie di Lequio) 21% Sand, 56% Limestone, 23% Clay - **Maceration:** 12 days - **FML:** 100% - **Aging:** 30 months in a single 30 HI cask - **Bottling:** 20 June 2019

### Data

Alcohol: 14,5 % vol – Total acidity: 6,00 g/L – Dry extract: 28,33 g/L

### Winemaker notes

In 2016 the Lazzarito vineyard produced a wine of great complexity, characterized by elegance and finesse with well-ripe and pleasant tannins, well integrated with the good structure that distinguishes the Cru. This year we produced 2376 bottles, 150 magnums and 12 double magnums.

### Tasting notes

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