

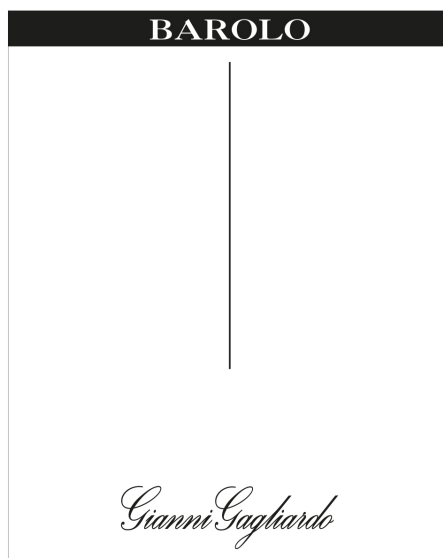


Barolo Docg

2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** first week of October 2018 - **Villages:** La Morra, Monforte, Serralunga, Barolo, Verduno - **Maceration:** 10-14 days depending on vineyards - **FML:** 100% - **Final blend:** June 2021 - **Aging:** 35hl big cask - **Aging duration:** 24 month - **Bottling:** first week of July 2021

Data

Alcohol: 14,50 % - Total acidity: 5,74 g/L - Dry extract: 30,2 g/L

Winemaker notes

Hallmarks of Barolo classico are the effusive aroma of cherries and plum skin, lively refined tannins. Subtle cranberries, rose and violet petals. Scrubs of salty and meaty flavors and with support from liquorice dust and rhubarb. Harness introduction to Barolo with sociable character. In 2018 we've produced 26.450 bottles.

Tasting notes
