

# Barolo

## DOCG

Barolo, an extraordinary wine that owes its fame to an equally extraordinary woman: Giulia Falletti, Marquise of Barolo. It was her who contributed to the birth of modern Barolo and its diffusion. An elegant wine that comes from the Nebbiolo grapes of a few municipalities in the Langhe: the king of Piedmontese wines. A red that evolves over the years and which maintains and enriches all its charm over time.

GRAPES	100% Nebbiolo
GRAPE YIELD	About 70 quintals/hectare
AREA	Langhe
ALTITUDE	300 m asl
GRAPE TRAINING	Guyot
PLANTING DENSITY	4400 trees /hectare
AGING	18 months in oak barrels
VINTAGE	2017
FIRST VINTAGE	2017
ANALYSIS DATA	Alcohol 14% vol., Total acidity 4,9 g/l
AGING POTENTIAL	10-15 years

### Production area

South-west exposure. Loamy soils e clayey with a fair percentage of sand. The 2017 vintage will be remembered for its hot climate and low rainfall. Vintage characterized by an early harvest with low production, but of great quality.

### Winemaking

The selected grapes were de-stemmed and pressed and fermented in steel tanks. Maceration lasted about 10 days at a maximum temperature of 30° C. The malolactic fermentation ended before the end of winter. Mature for at least 18 months in oak barrels of different capacity.

### Taste

COLOUR: Dull garnet red.

BOUQUET: Complex and broad nose with pleasant sensations of rose petals, red fruits and spicy notes.

PALATE: On the palate it is full, a lot well balanced with velvety tannins.

### Pairing

To enjoy a good Barolo you don't need elaborate dishes. Its natural elegance perfectly matches the simplicity of a Fassona tartare, a first course with porcini mushrooms from Borgotaro or the classic e inimitable fried egg with truffle. Quality and simplicity.

