



**SANTA
VITTORIA**

BAROLO DOCG

The Santa Vittoria estate is perched on a steep hill on the left bank of the Tanaro river, overlooking the neighboring Langhe and dominating the valley below. Its tower dates back to 1386, and it stands in the eponymous village of Santa Vittoria d'Alba. Here, in soils of marine origin, consisting mainly of sand and calcareous sandstone, vineyards are ideal for producing red wines that are elegant, smooth, and of outstanding prestige. Since 2016, when renowned enologist Giorgia Lavagna joined Santa Vittoria, the winery has vinified, refined, and bottled its prestigious wines in their new cellars in Serralunga d'Alba.

Santa Vittoria Barolo is packed with structure and well capable of withstanding the test of time. Its bouquet is clean, full, and intense, with the wine's typical traces of withered flowers, dry leaves and underbrush. Ideal with rich red meats as well as medium and mature cheeses, it is also a perfect after-dinner wine.

GRAPES	100% Nebbiolo
LOCATION OF VINEYARDS	Barolo
ORIENTATION	Various exposures except for North
VINE TRAINING	Guyot
SOILS	Miocene-Helvetian and Tortonian, which is characteristically packed with limestone and marl
VINIFICATION	The fermentation is traditional, carried out for an average of 8-10 days in stainless steel vats at a controlled temperature (30-31°C) with a floating cap and frequent pumping over of the must. The must is then left on the skins for several days to optimize the extraction of the polyphenolic substances and to help the malolactic fermentation get underway.
AGING	At least two years in large casks made of oak (Slavonian and French), followed by no less than twelve months in the bottle.
ALCOHOL CONTENT	14%
OENOLOGIST	Giorgio Lavagna



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