

Barolo DOCG¹

technical card

Grape variety: Nebbiolo

Vineyards location: best cru of La Morra and Monforte

Altitude: between 250 m and 350 m above sea level

Soil type: clay-chalky soil

Land exposure: south-west and south-east facing

Growth system: classic Guyot

Maximum grape outcome: nearly 7 tonnes per hectare

Vinification method: vinification takes place in stainless steel vats, using the floating hat technique, and grapes maceration lasts from 13 to 17 days. Fermentation temperature is kept under control and maintained at around 28°-30° C. Malolactic fermentation occurs at the end of the fermentation process and when racking has been completed.

Ageing: ageing process lasts 3 years. Wine is kept for 2 years in big Slavonic oak barrels, then for 6 months in stainless steel vats and finally for six months in bottles to enhance an appropriate evolution of the product before launching it on the market.

Organoleptic characteristics: full-bodied, austere, fine wine. Colour is intense garnet-red. Aroma has fragrant sensations of rose, violet and rhubarb that acquire spicy notes of black pepper and truffles with ageing. Taste is very robust, balanced with a very persistent final touch.

Alcoholic content: from 13,5 % to 14,5% vol, depending on the year.

Food pairings: good accompaniment to red meat dishes, savoury and spicy dishes, seasoned cheeses.

Longevity: from 8 to 15 years.



le formiche

¹ The abbreviation for Denominazione di Origine Controllata e Garantita, or controlled and guaranteed place name, which is the category for the highest-ranking wine in Italy (from: http://en.wikipedia.org/wiki/Glossary_of_wine_terms)

