

BAROLO RISERVA



GRAPES: Nebbiolo subvarieties Lampia and Michet

VINE AGE: Selection of the best vineyards

ALTITUDE: Various vineyards

EXPOSURE: Various vineyards

SOIL: Helvetian-epoch zone, with compact, sand-rich and clay soil; Tortonian-epoch zone featuring a mixture of limestone, silt and fine sand.



WINEMAKING

Separate crushing and destemming of each single vineyard; maceration with skins for 12-15 days at maximum temperature of 29-31°C.



REFINEMENT

Racking and return are followed by 18 months of élevage in oak barrels. After this phase, 3000 litres of wine from selected vineyards are blended; élevage is then extended an additional 12-18 months in 30 hL barrels.

After bottling, the wine is stored horizontally for at least six months prior to packaging and shipping.



TASTING NOTES

Very intense ruby red colour; nose continues fresh with notes of red fruit in a delicate cloud of vanilla.

Dry, round and richly full-bodied, with complex polyphenols allowing for lengthy ageing.