

BAROLO DOCG NOI



GRAPES: Nebbiolo subvarieties Lampia and Michet

VINE AGE: Various plots planted in 1970, 1980 and 1990

ALTITUDE: From 920 to 1150 f.a.s.l.

EXPOSURE: South-East and South-West

SOIL: Composed mainly of large clayey limestone marls and sands



WINEMAKING

Crushing and destemming; maceration with skins for about 10-12 days at maximum temperature of 29-31°C.



REFINEMENT

After racking, élevage in oak barrels for about 18 months. Repose in steel tanks prior to bottling.



TASTING NOTES

Intense ruby red with garnet highlights; full, intense nose, tertiary notes with red fruit leading vanilla, cocoa and spices. Full-flavoured and austere with balanced, supple tannins.