

BAROLO DOCG TRADIZIONE



VARIETY:

NEBBIOLO 100%

ALCOHOLIC CONTENT:

14% VOL

PRODUCTION AREA:

The grapes intended for the production of Barolo Tradizione come from vineyards located on the most suitable hills of the Denomination (Verduno, La Morra, Barolo, Grinzane Cavour), characterized by calcareous-clayey soils and partly covered by quartz sand. These areas are able to ensure considerable structure and a broad bouquet.

WINEMAKING:

The grapes are rigorously harvested by hand and a selection of the best bunches is made already in the vineyard. Once it arrives in the cellar, it is destemmed and pressed and then delicately conveyed into the stainless steel tanks. Here the alcoholic fermentation begins at a controlled temperature. At the same time, maceration on the skins takes place, where all the noble components of the grape - colour, aromas and tannins - are extracted. Maceration lasts approximately 15 days during which the operations of pumping the must over the pomace cap favor this extraction.

AGING:

The aging in wood lasts about two years. During the first year the wine matures in small 30 and 60 hl Slavonian oak barrels; while, the second year continues the refinement in large traditional Slavonian oak barrels in which the characteristics of finesse and elegance are enhanced. The complete expression of the wine is obtained after a period of at least 1 year of rest in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

The color is ruby red with garnet reflections.
The nose is broad and ethereal, with floral notes of wild rose and a fruity hint of wild strawberry.
On the palate it is full and enveloping, with soft tannins and still pleasant acidity.