



VARIETY:

NEBBIOLO 100%

ALCOHOLIC CONTENT:

14,5% VOL

BAROLO DOCG SARMASSA

PRODUCTION AREA:

The Sarmassa vineyard is located on a hill in Barolo exposed to the south-east, where the Tortonian soils are calcareous clayey, very compact and equipped with a fairly high percentage of gravel and stones: all these conditions lead to a limited vegetative vigor resulting in concentration of oenological characteristics in terms of structure.

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 selectively destemmed and delicately pressed. Alcoholic fermentation takes place at a controlled temperature: a range of 24-26°C is maintained to preserve all the aromatic potential characteristic of the specific terroir.

Through repeated delestage and pumping over, we proceed with a maceration of 15-18 days aimed at gradually maximum extraction of the noble polyphenolic part of the skins.

AGING:

After racking, the wine begins a period of clarification and rest in vitrified concrete tanks, before continuing maturation in wood.

The evolution lasts about two years. During the first year the wine matures in small French oak barrels, with the aim of fixing the color and increasing the aging potential: the percentage of new woods is perfectly balanced to maintain the identifying characteristics of this Cru unchanged.

The second year the wine ages in large 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 intense ruby red with a tendency towards garnet. On the nose it is pervasive, with a wide range of spices, among which liquorice stands out in perfect harmony with notes of red fruit jam; hints of vanilla bean and sweet pipe tobacco emerge on the finish.

The taste is rich and decisive, with a notable structure: powerful and elegant at the same time.