



COMM.G.B.BURLOTTO

## *Barolo docg Rosso*



**Production area:** Verduno

**Grapes:** Nebbiolo

**First year of production:** 1999

**Production:** about 5000

**Vineyards:** blend of selected grapes from our best vineyards located in Verduno (Monvigliero, Neirane, Rocks Elm)

**Exposition and altitude:** different exposures (east, south and west) and altitude (350 m. to 420 m.) depending on the vineyard.

**Soil type:** Medium mixture tending to calcareous silty

**Training system and planting density:** Guyot, 4500 plants per hectare.

**Average age of vines:** ages 10 to 40 in relation to the vineyard

**Yield per hectare in grapes at harvest:** 50 to 70 tons the year in relation to weather conditions.

**Period and method of harvest:** second week of October with manual collection. Vinification includes a fermentation-maceration of 15 days in French oak barrels, with daily pumping over and punching. Temperature control in the case of excessive increases. Once the malolactic fermentation in steel, the wine is aged for two and a half years in oak barrels from Slavonia and Allier 35-50 hectoliters.