

# Barolo

D E N O M I N A Z I O N E   D I   O R I G I N E   C O N T R O L L A T A  
E   G A R A N T I T A



*Made from Nebbiolo grapes grown in vineyards situated in the area of Serralunga d'Alba.*

**Altitude:** between 320 and 360 m above sea level.

**Total surface area:** 6 hectares.

**Soil composition:** mainly calcareous with sometimes consistent variations from zone to zone.

**Training system and vine density:** traditional Guyot; from 5,000 to 6,000 vines per hectare.

**Yield per hectare:** 6.5 tonnes.

**Average age of vines:** from 10 to 55 years, depending on the vineyard.

**Harvest:** manual, in the second half of October.

**First year of production:** 1911.

**Total bottles produced:** about 38,000 750 ml bottles and 500 1.5 l bottles.

**Alcohol content:** 13.5-14% by vol., depending on the vintage.

**Vinification and ageing:** traditional Barolo with fermentation and maceration lasting about 15 days at temperatures which vary from 31 to 33° C; the wine is aged in large oak barrels for at least 30 months and

is left to mature in bottles placed in special dark, cool cellars for just over a year.

**Note:** Barolo DOCG classico occupies an outstanding role for our estate. With this wine, we wish to propose a bottle of the very highest level!

**Tasting characteristics**

**Appearance:** garnet red colour with variable intensity depending on the vintage.

**Bouquet:** the grapes come from different subzones in Serralunga and this gives them a broad and variable spectrum of perfumes, ranging from tempting spicy notes to those of a sweeter, floral and fruity nature.

**Flavour:** a variety of sensations, with a full-bodied, classic and well structured wine which ages well and perfectly represents the important character of our land. It is best to decant and serve it at temperatures between 18-20°C. It achieves its best expression when served with red meats, particularly game, and with dishes dressed with truffle. It is also excellent with fresh egg pasta and meat sauce, and with risotto, as well as medium-mature cow's milk and goat's milk cheeses.

Serralunga d'Alba

M A S S O L I N O