

Barolo DOCG 2015

Tasting notes

This wine is garnet red with ruby highlights and a fragrant bouquet packed with wild berries and slight sweet and spicy overtones. Appealingly tannic on the palate, with excellent balance and nice softness.

Basic informations

Product Name: Barolo DOCG
Cépage: Nebbiolo
Appellation: Barolo
Classification: DOCG
Colour: Red
Type: Still
Country/Region: Italy, Piedmont
Vintage: 2007
Alcohol percentage: 14.5 %
Ageing: 12 months in concrete tanks, 24 months in big oak casks of French wood
Number of bottles produced: 5,772

Vinification (Wine-making)

Method: according to tradition: fairly lengthy fermentations on the skins (submerged cap for 15-20 days), with frequent breaking up of the cap and pumping over of the must, followed by maturing in oak casks holding between 2,500 and 3,500 litres.

Temperature: 28 °C natural, not conditioned

Length: 15-20 days

Malolactic: done in concrete

Ageing: traditional, 24 months in big oak casks

Age of barrels: 10-15 anni

Wood type: French oak (Allier and Never)

Barrels type: big casks

Level of toast: not toasted

Percentage of New Barrel: 0 %

Ageing time in wood: 24 months

Minimum ageing in bottle: 6 months

Bottle

Empty Bottle Weight: 530 gr

Date of Bottling: 29/03/2011

Ageing Potential: 15 years

Cork Size: 26 x 44

Cork Material: natural cork

Bottle Type: albeisa

Vineyard

% of Grape / Cépage: Nebbiolo (Lampia) 100%

Soil: calcareous

Exposure: South-East

Agricultural method: EC regulation 2078

Date of Harvest: 19-20/09/2007

Type of Harvest: by hand, with a careful selection of bunches

Packaging:

Number of bottles per box: 12 or 6

Box size (cm): 34x27x31 or 31x26x17,4

