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Barolo D.O.C.G.

Name: Barolo d.o.c.g.

Variety: Nebbiolo for Barolo

Alcoholic content: 14.0% vol.

Total acidity: 5.6 g/l.

Tasting characteristics

Colour: Intense garnet ruby red.

Bouquet: intense and fruity, with scents of wild berries and dog rose.

Mouth feel: dry, full-bodied and elegant, with well balanced tannins.

Wine and food matches

Excellent with all red meats, especially game (wild boar, hare, etc). Great also with stews, and traditionally with braised meat. Matches perfectly with old cheeses, in particular typical Langhe cheeses.

Territory

Vineyards: Commune of Monforte d'Alba.

Surface area: 3 hectares.

Altitude: 400 metres a.s.l.

Exposure: east, west and southwest.

Soil: limestone marl, rich in sand.

Plantation density: 4800 vines per hectare.

Growing method: traditional Guyot.

Age of vineyard: approximately between 10 and 25 years old.

Wine

Yield per hectare: 6500 kg.

Harvesting period: between 25 September and 20 October.

Harvesting type: hand picking.

Fermentation: in steel tanks.

Fermentation temperature: maximum 28°.

Fermentation length: 8 days.

Malolactic fermentation: yes.

Ageing: 24 – 30 months in second use barriques and in 17 hl barrels, both in French oak.

Ageing in bottle: 12 months.

