

BAROLO MONFALLETTO

PROPRIETÀ DAL 1340
P R O U D



Wine:	Nebbiolo 100%	 IT-BIO-009 VINO BIOLOGICO
Appellation:	Barolo DOCG	
Serving Temperature:	16°C / 61°F	

VINEYARDS

Wine made with a combination of grapes from all our Barolo vineyards. South-easterly to South-westerly exposure, altitude between 250 and 300 m above sea level, plant age variable (from 10 to about 50 years) in that the area occupied extends for over 13 hectares covering diversified morphology, planted at different times and using different clones. All in the municipality of La Morra in the vineyards surrounding the winery in Frazione Annunziata.

SOIL

Silt with clay and a moderate percentage of sand, low in active lime. Rich in magnesium and manganese.

HARVESTING PERIOD

The grapes are usually harvested during the first ten days of October but in years in which they ripen early, we begin around 23/24 September and can delay harvest until 29/30 October in late ripening years.

AVERAGE YELD

Variable from year to year, averaging at between 33 and 38 HL of wine/Ha (4,500/5,000 bottles/Hectare - 1,800/2,000 bottles/Acre).

PRODUCTION PROCESS

Manual harvest. Immediate destemming and crushing, fermentation and maceration in stainless and concrete steel tanks for about 15 days at temperatures of 25-28°C. Racking and malo-lactic fermentation in barrels of varying origin (French and Slavonian oak) and size (228-litre barriques and barrels with capacities of up to 5,000 litres) Ageing in wood for approximately 19-22 months depending on the batch of origin and the vintage. The wine is then tasted and the final blend of all the individual batches takes place, followed by bottling. A further year of bottle ageing allows the wine to rest before release for sale.

WINE CHARACTERISTICS

Bright garnet red colour, without being excessively concentrated. Scents of cherry preserved in spirit, tobacco leaves, cocoa beans rose, violet and red berries. Full and enveloping palate with lots of tannin, fine but persistent.

LONGEVITY

Wine with a long cellar life Enjoyable when young but with an ageing potential of many years, stretching into several decades for the best vintages.

The data shown above are the result of averages over the last few years and therefore must be considered as general information and not referred to a particular vintage.



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