

BAROLO ARBORINA

The small quantity produced led us to an aging in barrique in contrast to our usual settings. The dutiful and punctual monitoring that followed allowed us to appreciate first of all the benefit of a faster micro- transpiration effective in attenuating the initial rough of this unquestionably fruity and fresh Barolo.

Appellation: Denominazione di Origine Controllata e Garantita.

Vine training system: Gujot.

Grape variety: 100% Nebbiolo

Soil composition and exposure: mixed soil of limestone, clay and very fine sand, it faces south-east and is punctually windy in the late morning.

Altitude: Approx. 250 to 320 metres above sea level.

Harvesting: The grapes are hand-picked and selected the first week of October.

Yield per hectare: 6,500 Kg/Ha max. by law. (2500 Kg on 4600 m²)

Yield in wine: 56 Hl/Ha max. by law.

Vinification: 25-30 days at controlled temperature maceration at 28-32 C°

Production: 1500 liters

Ageing: barrique 18 / 24 months.

Storage: 20 to 25 years in the dark and at a temperature of 13-15 C° to allow the tannins to mature perfectly, depending on the vintage.

Sensory profile:

COLOUR: Deep ruby red, tending to orange.

BOUQUET: Intense of ripe red fruit, plums, cherries and blackberries with Mediterranean nuances of licorice flower and anise. Ethereal with spicy notes of cloves, blond tobacco and leather.

PALATE: The tannin is persistent but fine, well integrated with the structure and richness of the fruit

Pairings: It lends itself well to roast, braised meats and mature cheeses.