

BAROLO

D.O.C.G.



Nebbiolo grapes are found in 11 villages of the Langhe, the hilly area in the south of Alba, where particular soils and climatic conditions enable the grapes to produce the appellation Barolo. Despite the small area, the soils of the eleven villages, all on the 'right bank of the Tanaro', present a significant morphological diversity. In fact, some soils produce wines that are clean and silky; others favour the power of the tannins; still others austerity combined with rare elegance. As a result, Barolo takes on different aspects and flavours from one village to another. However, all are subject to the need for a long ripening of the grapes, which in some years lasts well into the end of October.

The link between "terroir", grape variety and history are indissoluble and make Barolo one of the most prestigious and appreciated Italian wines in the world, often defined as "the Wine of the King and the King of Wines".

GRAPE: Nebbiolo.

SOIL: Clayey calcareous.

ALTITUDE: 300 m. above sea level.

EXPOSURE: South.

VINE TRAINING - DENSITY: Guyot. 3500 vines per hectare.

HARVEST: In mid-October and even further depending on the vintage, after the green harvest and a careful selection, the grapes are hand harvested and collected in perforated crates to preserve their integrity in early morning and delivered to the winery in the afternoon, ready to start the vinification process.

VINIFICATION: After crushing and destalking the grapes, the must is sent to temperature controlled roto-fermenter tanks. The alcoholic fermentation and maceration last around 15 days at an initial constant temperature of 24 °C which gradually rises to 29 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

AGEING: At the end of the alcoholic fermentation, the malolactic fermentation immediately takes place at a temperature of 18 °C. The wine starts the ageing process in French barriques (15% of new oak) for about 24 months. The wine remains in stainless steel tanks for another month prior bottling, followed by bottle ageing.

TASTING NOTES

The wine has a ruby red colour with garnet hues. The nose is pleasant, intense with flowery and slightly spicy aromas with hints of liquorice. On the palate, the wine is dry, full bodied, structured, austere, persistent and well balanced.

PAIRINGS: Lasagne from Langa, game, braised meats, *cotechini* and *zamponi*, mature cheeses, martin sec pears.

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO