

# BAROLO ARBORINA DOCG



<b>Composition</b>	Nebbiolo 100%
<b>Origin</b>	La Morra Vineyard Arborina
<b>Vineyard Terrain</b>	Surface Total: 0.75 ha. Exposition: South & Southeast. Altitude: 300 - 320 mt (985 – 1,050 ft) Soil typology: Clay
<b>Vineyard Detail</b>	Training method: Guyot Average age: 47 years old Yield: 4 – 5 tons/hectare
<b>Fermentation</b>	In temperature controlled stainless steel vats for approximately seven days. Malolactic completes in barrel.
<b>Aging</b>	In oak barrels of diverse ages for 24 months and in bottle. No fining or filtration is used.
<b>Production</b>	4,000 bottles per year approx.

## TASTING NOTES

This Barolo, made entirely from Nebbiolo from the Arborina cru, is full of feminine expression and nuance. An ethereal bouquet offers aromas of roses, mint, wild berries, milk chocolate, smoke, and sweet tangerine peel. The framework of velvety tannins, characteristic to Nebbiolo from Arborina, is the structure upon which a palette of full fruit and spice emerge.

The finish is extensive and elegant.