

BAROLO RISERVA DOCG



Composition	Nebbiolo 100%
Origin	La Morra Vineyard Rocche dell'Annunziata
Vineyard Terrain	Surface Total: 0.3 ha. Exposition: Southwest Altitude: 300 - 320 mt (985 – 1,050 ft) Soil typology: Clay and sandy
Vineyard Detail	Training method: Guyot Average age: 55 - 60 years old Yield: 4 tons/hectare
Fermentation	In temperature controlled stainless steel vats for approximately seven days. Malolactic completes in barrel.
Aging	In oak barrels of diverse ages for 24 months and in bottle. No fining or filtration is used.
Production	1,200 bottles per year approx.

TASTING NOTES

The Barolo Riserva is made with a special selection of the oldest Nebbiolo vines of the Rocche cru. This is a deep and layered Barolo, which benefits from time in the bottle in order to reach its full harmonious potential. As a younger wine, it offers a plush texture with smooth tannins and flavors of blackberry, black cherry, earth, cocoa powder, smoke, tobacco, and cologne. As an aged wine, the Vecchie Vigne shows a luminosity and freshness with plenty of floral qualities, along with fresh fruit and satiny tannins.