

Stefano Corino

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RONCAGLIE



TYPE OF WINE

Barolo D.O.C.G

GRAPE VARIETY

Nebbiolo 100%

ORIGIN

La Morra (Santa Maria) - Vigneto Roncaglie

SOIL

SURFACE

0,46 ha

EXPOSITION

South-East

ALTITUDE

295-320 mt s.l.m.

VINES PLANTED

1997-1998

TRAINING SYSTEM

Guyot

SOIL TYPOLOGY

Marne S. Agata Fossili

COMPOSIZIONE

60% silt, 30% clay, 10% sand

FERMENTATION

In temperature controlled stainless steel vats for max. ten days.
Malolactic completes in barrel

AGING

In new and one-year-used barrique and tonneau oak barrels for 24 months and in bottle. No fining or filtration is used.

PRODUCTION

1,500 - 2,000 bottles per year approx.

STORY

This Barolo wine is the succeeded attempt of Stefano, Renato's son, to combine the power of Barolo, the olfactory expressiveness of the Nebbiolo grape variety from Valtellina and the Burgundian experience in the use of barrel aging. Grapes from the Roncaglie Vineyard located in the Santa Maria hamlet in La Morra owned by the mother. Roncaglie soil is well known for providing elegance.

This Barolo wine is vinified according to the father's style, revisited in some passages to obtain maximum roundness and pleasantness.

Label designed by Stefano: essential, frank, minimal (aimed at reflecting wine and character).

Forget the feud between modernists and traditionalists.

It is time to focus on NEBBIOLO.

Az. Agr. RENATO CORINO

B.ta Pozzo 49/A La Morra 12064 (CN) Italy - Tel. +39 0173 500349
info@renatocorino.it www.renatocorino.it