



Barolo RISERVA

Vineyards: Torriglione 50% Rocche dell'Annunziata 50%

Grape: Nebbiolo 100%

Age of vineyard: 55 years approx

Average density of vines: 5500 vines per hectare

Soil : clay, limestone and sand

Method of cultivation: classical Guyot method with medium-short pruning. Green harvest in two different times with reduction of grapes with a final production per hectare 5500 kg approx.

Winemaking: grapes are harvested very ripe with a meticulous selection; the fermentation took place in stainless steel vats with temperature controlled at 30-31°C with 30/35 days of maceration ; malolactic fermentation took place spontaneously in stainless steel vats.

Refinement: After malolactic fermentation the wine stay for 10 months in French barrels, 10% new oak and 90% different years; after this period all barrels are blended (50% Torriglione and 50% Rocche dell'Annunziata) in old barrels for 48 month again.
The wine is bottled and refined for 24 month.

Bottles production: 1200 bottles