



Barolo Riserva

Docg Sottocastello di Novello

PRODUCTION ZONE: the vineyard is located in the municipality of Novello in the prestigious “Sottocastello di Novello” zone. It enjoys south to south-easterly exposure at an average altitude of 400 metres above sea level, with quite deep and well-drained, medium-consistency limestone soil and a plant density of 4,500 vines/Ha, trained using the espalier system and the “Guyot” pruning technique.

YEAR OF PLANTING: 1999 and 2002

VINIFICATION: on skins with emerged cap, with daily pumping over; maceration is prolonged for several days after alcoholic fermentation by immersing the cap of grape marc (cap splint) in order to increase extraction and stabilise the colour extracted. Once the wine has been drawn off and raked several times, it undergoes malo-lactic fermentation in stainless steel tanks before being transferred to oak casks by the end of the year, where it remains for three years before being bottled. It spends a year ageing in the bottle and is then released for sale.

TASTING NOTES: deep, bright ruby red colour with slight orangey highlights, a clean and ample nose with scents of violet, vanilla, cinnamon, sweet tobacco and liquorice, and a full, very structured, smooth and slightly dry taste with a persistent, pleasant and spicy finish. Thanks to its structure and polyphenolic richness, this wine shows exceptional longevity and offers ever-increasing sensory emotions.



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