

BAROLO D.O.C.G. 2003



Varieties

Nebbiolo (the Lampia and Michet clones)

Exposure

Easterly 380 meters a.s.l. – Le Coste Cru;
Easterly 280 meters a.s.l – Bussia cru;
South-easterly at 300 meters a.s.l. – Bussia cru

Soil

Calcareous-clayey marls, with 25% sand (Bussia);
Sandy-calcareous, with 20% clay (LeCoste)

Crop yield

6,5 tons per hectare, i.e. 2,4 tons per acre

Harvest

Manual, with strict selection of the grapes in the vineyard and in the winery

Harvest time

Last 10 days of October

Vinification

At controlled temperature of 25° C.
The maceration during 10 days, with two repressing of most over the grape dregs. Only after the malolactic fermentation the wine pass in 16 Hl barrels.
March (2004)

Élevage

In 16-hectoliter French oak barrels, where the wine stay 28-30 months; the wine than remain in stainless steel for approximately 1 month before to the bottled.

Bottling

The month of August of the year before release

Analytical data

14,5% by vol. al. Cont.;
5,60 grams per litre total acidity;
27 grams per litre net dry extract;
90 mg./litre total SO₂

Wine maker: Roberto Gerbino.

