



BAROLO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA PERNO

Renowned the world over, this noble descendent of Nebbiolo wine has its roots in the Italian Unification. Many illustrious figures bore witness to its origins, like Marchesa Giulia Falletti di Barolo, Count Cavour and the first royalty from the House of Savoia. An austere, generous wine, quite ageable, which is considered a merit in Italian oenology. A vineyard of exceptional value nestled in one of the finest areas of the administrative division of Perno in the municipality of Monforte d'Alba.

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Municipality of production

Monforte d'Alba

Grape Variety

100% Nebbiolo

Aspect **South-East**

Altitude (a.s.l.)

270-400 m

Soil

Tufaceous with layers of red soil, not easily worked. The subsoil is primarily made up of stone and detrital rock cemented more or less tenaciously by sandy and clayey components from the Langhian Stage of the Miocene Epoch

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning.

Age of the vineyard (years)

10/25

Plant density

4,000 plants

Cropping level per hectare

68/72 ql grapes

Processing

Crushing/destemming, long submerged-cap maceration 4-6 weeks (based on the vintage)

Vinification

In stainless steel temperature controlled vats

Maturation

6 months in steel vats

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24/48 months in large Slavonian oak barrels

Bottle ageing

Up to 5 years

Alcohol by volume

14.5% Vol (based on the vintage)

Acidity

5.3 g/l

Sugars (Reducers

1.0 g/l

Characteristics

A wine with a fairly marked and bright colour and tonality. Stable over time. Bouquet always very rich, intense and lingering. Sensations of great vinosity trade-off with notes of ripe fruit, hardwood, spices and licorice. Great inner-mouth warmth; acidity and tannicity always stand out but tend towards sweet. Very long, lingering aromatic finish and great ageing prospects

Serving temperature

16°-18°C

Recommended pairing

Excellent with roasts, game







