

## Barolo DOCG Ludo

The Barolo Docg Ludo is our classic Barolo, produced with the grapes of Nebbiolo that come from the young estates that are in the area of production of the Denomination.

A wine of great class, with a brilliant red colour slightly amber with time, exuberant in its fragrance of fruit and spices, of great body, full and velvety with a long final taste of goudron and spices.

The tannic characteristics guarantee a long life in bottle in the best vintages, also 20 years.

The annual production is of 30.000 bottles (variables in consequence of the year).

### *The Vineyards*

**Typology:** Nebbiolo

**Rootstock:** 420 A/SO4

**Bushiness:** 4800 plants/Ha

**Plant breeding:** Guyot

### *The Vineyards*

**Zone:** Village of Barolo, Monforte d'Alba, Verduno (Cuneo)

**Soil:** marly-calcareous

**Exposure:** South/South-East

**Year of planting:** from the 1967 to the 2002

### *The wine making*

Fermented in steel and concrete tanks under strict temperature control (30°C-32°C), post-fermentation maceration, racked after 22/25 days, decanted, and by maintaining the right temperature malolactic process is induced. A long period of permanence in wood, thereafter a period in bottle to complete the aging.



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