


# BAROLO ENRICO VI

PROPRIETÀ DAL 1340



<b>Wine:</b>	<b>Nebbiolo 100%</b>	 <b>CERTIFICATO BIOLOGICO ORGANIC CERTIFIED FARMING IT-BIO-009 AUTORIZZAZIONE D.M. MiPAAFT N. 1375 del 29-01-2019</b>
<b>Appellation:</b>	<b>Barolo DOCG</b>	
<b>Serving Temperature:</b>	<b>16°C / 61°F</b>	

## VINEYARDS

Wine obtained from the harvesting of old vines (some over 60 years old) from our vineyard in Castiglione Falletto, occupying an area of 2.2 hectares and set at an altitude of 300 metres above sea level. Exposure: south-westerly

## SOIL

Silt with clay and a small percentage of sand, lots of active lime and plenty of organic substance. Rich in iron oxides

## HARVESTING PERIOD

Usually in the first ten days of October

## AVERAGE YIELD

Variable from year to year, averaging at between 33 and 38 HL of wine/Ha (4,500/5,000 bottles/Hectare - 1,800/2,000 bottles/Acre)

## PRODUCTION PROCESS

Manual harvest. Immediate crushing, fermentation and maceration in stainless steel tanks for about 10 days. Racking and malo-lactic fermentation in barrels of varying origin (French and Slavonian oak) and size (228-litre barriques and barrels with capacities of up to 3,000 litres). Ageing in wood for about 18-19 months, followed by bottling. A further 18-20 months of bottle ageing allows the wine to rest before release for sale.

## WINE CHARACTERISTICS

Bright garnet colour, medium concentrated and intense. Scents of plum, blackberry, maraschino cherry, mint and eucalyptus, tobacco leaves and earthy notes. Full and enveloping palate with lots of tannin, fine and very persistent.

## LONGEVITY

Wine with a long cellar life. Enjoyable when young but with an ageing potential of many years, stretching into several decades for the best vintages.



The data shown above are the result of averages over the last few years and therefore must be considered as general information and not referred to a particular vintage.



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