


BAROLO GATTERA

PROPRIETÀ DAL 1340



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

VINEYARDS

Wine obtained from the selection of grapes grown in the oldest vines (with an average age of between 30 and 60 years) of three portions of the Gattera vineyard, stretching around the winery, in the Municipality of La Morra, for a total of about 1 hectare (2.5 acres). Altitude: 280 m above sea level - Exposure: south-easterly

SOIL

Silt with clay and a small percentage of sand, low in active lime. Rich in magnesium and manganese

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 deep. Scents of maraschino cherry preserved in spirit, liquorice, tobacco leaves, cocoa beans rose, violet and delicious fruit. Full and enveloping palate with lots of tannin, fine but 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.



CORDERODIMONTEZEMOLO.COM