



## Barolo Riserva 2016

**Designation:** Barolo D.O.C.G.

**Grape variety:** Nebbiolo 100%

The idea of the Barolo Riserva was born during continuous experimentations carried out both in the vineyard and in the cellar, for the choice of the grapes that will be used for the Barolo Castiglione.

Throughout the years, some very high quality plots have started to draw our attention and pushed us to decide to create this wine whose grapes are sourced from different vineyards that are vinified and aged separately.

The grapes for this vintage were selected from a vineyard in the municipality of Serralunga at 350 m asl. Calcareous-clayey soil, with eastern exposure.

The vines are about 25 years old, cultivated with the Guyot system and a density of 4,500 plants per hectare.

**Winemaking:** grapes harvested around the middle of October. For this wine we have partially carried out a whole-grape vinification. The remaining part was destemmed, crushed and conveyed in steel tanks for maceration and alcoholic fermentation. After a few days of cold pre-fermentation maceration, the temperature is raised and fermentation begins; it lasts about 20 days with regular pumping-overs.

**Ageing:** about 24 months in large oak barrels.

**Description:** intense ruby red color. On the nose notes of small ripe red fruits with balsamic and citrus hints. On the palate it is medium-bodied, rich, full and elegant. The tannins, typical of the Serralunga area, are well integrated, with a sweet finish. Its vibrant acidity gives depth to the wine.

