

LODOVICO

AZ AGR VIRNA BORGOGNO BAROLO

BAROLO

Denominazione d'origine controllata e garantita

del Comune

di BAROLO

VINEYARD

Grape-variety: Nebbiolo sub-varieties Lampia and Michet.

Location: in the village of Barolo: 85 % clayey-marl rich soil dating back to Tortonian era and 15% clay and sand-rich soil dating back to Helvetian era

Pruning: Guyot (7-9 buds)

Position: facing south-east and south

Vines/hectare: average 4000

Yield in grapes: 5.5-6 t/ha

Year of planting: 1965 and 1973

Altitude: 250-260 metres

The somewhat different soils, exposures and microclimates of the vineyards combine to produce a well-balanced, harmonious wine packed with the fresh, elegant aromas and the full body and structure.

WINE-MAKING

Crushing and de-stemming, maceration on the skins for approx. 12-15 days at a maximum temperature of 29-31°C. After drawing off and the first rackings, the wine is aged in small 500-litre barrels made of French oak (Allier) for around 18 months. It completes its maturation in stainless steel, prior to bottling without filtration; the bottles are then stored lying down for at least 6 months before labelling and shipping.

TASTING PROPERTIES - CELLAR LIFE

Loads of blackberry and red berry with vanilla oak character. full and concentrated, displaying seamless tannins and gorgeous fruit. Complex and complete, full-bodied, with lots of fruit and round tannins. It's long and fruity. It will be at its best after 2-3 years stored lying down in cool, dark surroundings. Serving recommended in large glasses at a temperature of 17-18°C.