

## Lodovico Barolo Sarmassa

### Azienda Agricola Lodovico Borgogno

#### Italy - Piemonte - Barolo DOCG

Very deep ruby-red; still rather fresh nose, with hints of red berries steeped in delicate vanilla; dry, full taste, packed with body and structure combined with polyphenolic compounds that cater for lengthy ageing.

Grape-variety: Nebbiolo sub-varieties Lampia and Michet

Location: Sarmassa vineyard in the village of Barolo. The Sarmassa vineyard is facing south; grandfather Lodovico has always called it Africa, due to the very high summer temperatures.

Pruning: Guyot (6-8 buds)

Sun exposure: south

Vines/hectare: average 5000

Yield in grapes: 5-5.5 t/hectares

Year of planting: 1970/1980

Size of the vineyard: 0.5 hectare (1.23 acres) in the family since 1968 out of 33 hectares (81.5 acres) total for Sarmassa.

Altitude: 250-260 metres

Nebbiolo is a native black grape variety of Piedmont that gives birth also Barolo and Barbaresco. The name 'Nebbiolo' derives from the word 'fog' and there could be two reasons. The first hypothesis traces the name of Nebbiolo back to the obscured, almost clouded appearance of the grape, covered with abundant bloom. The second hypothesis, more suggestive, is linked to the very late ripening of the grapes: the Nebbiolo grape harvest often takes place in late October, when the vineyards are enveloped in morning mists.



## Specifications

<b>Appellation</b>	Barolo DOCG
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Nebbiolo
<b>Age of Vines</b>	Average 40 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Calcareous with Sand and Limestone
<b>Vinification</b>	Crushing and de-stemming, maceration on the skins for approx. 15-20 days at a maximum temperature of 29-31°C. After drawing off and the first rackings, the wine is aged in Slavonian oak casks and small 500-litre barrels made of French oak (Allier) for around 18 months. It completes its maturation in stainless steel, prior to bottling; the bottles are then stored lying down for at least 6 months before labelling and shipping.
<b>Production</b>	300 (9-liter cases)

## Codes, Weights and Measures

<b>UPC</b>	7 84585 02966 2
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<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02966 9
<b>Case Weight</b>	36
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	14.50%
<b>SRP</b>	\$ 110.00 USD 750mL Bottle