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

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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	
Appellation	Barolo DOCG
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	Average 40 years
Agricultural Practices	Sustainable
Soil type	Calcareous with Sand and Limestone
Vinification	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.
Production	300 (9-liter cases)

Codes, Weights and Measures

UPC

7 84585 02966 2





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