

DOGLIOTTI 1870

# BAROLO DOCG

This is the Grand Italian Wine by definition produced entirely with Nebbiolo grapes. Barolo wine comes from the village in the Langa bearing the same name a few kilometres south of Alba. It is now made in eleven 'communes' of village territories, all situated on the scenic Langa hills shaped by centuries of vine cultivation and dominated by medieval castles including Barolo's own

**Denomination:** Barolo DOCG

**Grape variety:** Nebbiolo in its Michet, Lampia and Rosè sub-varieties

**Vine-training system:** Guyot

**Growing location:** Barolo, Castiglione Falletto, Cherasco, Diano d'Alba, Grinzane Cavour, La Morra, Monforte d'alba, Novello, Serralunga, Verduno, Roddi

**Soil:** Clavelly-calcareous

**GRAPE-HARVEST:** October

**Max. Crop/hectare:** 8 metric tons

**Yield in wine:** 70% on first racking, 65% after regulation ageing period

**Alcohol percentage:** 14,5 % Vol

**Color:** Garnet-red with orange highlights

**Perfume:** Violet and dog-rose bouquet with leather and spicy note

**Taste:** Dry, quite tannic, mouth-filling, demanding velvety and well-balanced

**Food match:** Grilled meat, game meat, mature cheese, savory meals according with the piedmont traditional food

**Wine making:** De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 10 days. During the maceration the must is pumped over in the *dèlestage* way to extract the colour and varietal aromas. After two decantation to eliminate the solid parts come the malolactic fermentation. Then the wine is matured in wooden casks of different status for 24/30 months, with weekly topping-up, tastings and analyses to make sure the wine is developing correctly

**Temperature of service:** 18 – 22 ° C

**Glass recommended:** Ballon

**Ageing:** 3 years, with 2 in oak casks from France or from Slavonia and then 12 months in the bottle. Depending on the vintage, Barolo can be kept for several decades; store bottles lying down in a dark, damp-free environment at cool temperature. It can be at its top 7 years after vintage

**Conservation:** Cold storage in fresh wine cellars



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