



Barolo DOCG Villero

Variety

100% Nebbiolo

Vineyard

Location: Castiglione Falletto, Plot 7, Sub-plot 132

Characteristics: 240 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,300 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 50 years

Size: 0.8 hectares

Yield: 60 quintals/hectare

Harvesting period

First 10 days of October

Production

3,500 bottles

Vinification

Great care taken over the cultivation of the vineyard, rigorous manual selection of grapes in the vineyard and in the winery, destemming-crushing, fermentation and maceration. Malolactic fermentation follows in December.

Maturing

100% in 20-hectoliter oak barrels for 30 months.

Bottling takes place at the end of the summer, with a further year of bottle ageing before release on the market.

Sensory characteristics

Garnet-red color, offering intriguing and dense impressions of violets, red fruits, cocoa and liquorice on the nose. Complex tannic texture, but emerging with a delicate soft finish.

