



RISERVA 2015

Product name: BAROLO DOCG RISERVA 2015

Grape Variety: 100% NEBBIOLO

Growing Location: Barolo – M.G.A.: Cannubi, Liste, Fossati

Vineyard Position: South/ South – East; 290 – 370 mt. a.s.l.

Soil: Calcareous and clay marl, rich in sedimentary clay

Wine training system: Archetto variation of Guyot system

Planting density: 4.000 plants/ha

Grape harvest: at the beginning of October

Alcohol content: 14%

Serving temperature: 18°C



Technical Profile

2015 began with a winter characterised by heavy snowfall, which gave the soil an excellent supply of water. This factor, combined with a spring with temperatures that were mild from February onwards, brought the vegetative cycle forward, good for the nebbiolo grape variety, and this trend was maintained throughout the year. The season continued with a succession of rainfall between the end of May and the first ten days of June. From the second half of June and throughout the next month, there was a little quantitative of rain and top temperatures stabilized at above-average levels. The heat did not, however, cause any water stress to the vineyards thanks to the abundant water reserves accumulated in the early months of the year. The climatic conditions recorded at the beginning of Summer laid the foundations for the early ripening of the grapes, about ten days ahead of the previous year, but in line with a vintage that we can describe as "classic". We can classify the vintage as one of the best in recent years: the Nebbiolo grapes ripened perfectly, albeit slightly earlier than usual for recent years. Excellent quality tannins texture. The 2015 brings a great vintage, to be remembered, like few others in history. After the harvest into Fossati, Cannubi and Liste Vineyard, with careful selection of the best grapes, in the cellar the grapes are destemmed and pressed. This is followed by a spontaneous fermentation in concrete tanks, with temperatures between 22°C and 28°C for about 20 days. Then there is submerged cap maceration (lasting 40 days), during which malo-lactic fermentation took place. As temperature rise in Spring, the wine is racked into large Slavonian oak barrels where it will age for 5 years and 8 months. This is followed by a passage in concrete tanks before being bottled. Our Barolo Riserva comes from the selection of the best grapes in the vineyard in our three M.G.A. and this allows us to have different balances that come together. A perfect synthesis of this incredible *terroir*.

Tasting notes

Ruby red colour with garnet highlights. Red ripe fruits and spiciness scents to the nose and good body to the palate, an incisive sip. Thanks to a pleasant acidity that gives great freshness. Persistent tannin. A wine destined for a long aging.

Perfect pairing

Barolo goes well with important dishes, such as traditional Piedmontese meat main courses. Ranging from world traditions, going to The United States of America there is beef (*angus, wagyu, bue nostrale, longhorn*) in *Baltimore pit beef cut*. Moving to Brasil instead *picanha*. One recipe is, for example, *coffee or chocolate picanha*. After a few years of aging in the bottle it is perfect as a sipping wine, in combination with a piece of good dark chocolate. But if you have the pleasure, even a simple "special" toast is perfect!

