

# CLASSIC

## 92 Points Wine Spectator

### BAROLO "CLASSIC"

The "king of wines" has conquered the world with its elegance and unique style. Fair sovereign speaking to the hearts, it dominates its castle and protects an entire territory, but its real reign is the wine cellar. Here it gets a new form.

**WINE CLASSIFICATION:** Barolo DOCG.

**GRAPE VARIETY:** 100% Nebbiolo.

### PLACE OF ORIGIN

Derives from our vineyards located in the municipalities of Barolo, La Morra, Tortona soil.

### THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 4000 vine-stocks per hectare, and the production is reduced by the cluster thinning method.

### VINIFICATION

The grapes are collected when they are fully ripened and laid into small 20kg perforated boxes. If necessary, a strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The fermentation takes place at the controlled temperature of about 32°C with repeated and delicate pumping over. The marc maceration is long, 300 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

### FINING

For 24 months in oak barrels; then, the wine is fined for few months in bottle.

### TASTING NOTES

A vineyards blend, which produce ruby red wine with brick reflections, on the nose wild cherry and sottobosco fruit are blended with a delicate wood, the palate is properly tannic leading a long finish with bright acids.

### FOOD MATCHES

Perfect with red meat dishes, game, truffle-based recipes, marbled and strong cheese.

### ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 20 °C. This wine is suitable for ageing, from 3 to 8 – 10 years from the harvest onwards.

### ANALYTICAL INFORMATION

Alcohol content: 14%/vol.  
Residual sugars: 2 g/l  
Total acidity: 5,5 g/l  
Dry residue: 28 g/l

