



BAROLO D.O.C.G. Ornato

Grape Variety:
Nebbiolo 100%. Subvarieties: Lampia, Michet.

Soil Composition:
Calcareous clay.

Vineyard:
Ornato MGA in Serralunga d'Alba.

Vine Training System:
Simple Guyot.

Exposure:
South.

Yield:
6.000 kg/ha.

Altitude:
300 - 395 m above sea level.

Harvest:
Manual.

Total Surface Area:
1 ha.

Wine Making: Slow fermentation (30 days) in steel at a controlled temperature of 30°/32°C. Frequent pumping over (2/3 times a day). Malolactic fermentation in concrete tanks.

Wine Ageing: After the wine spends the winter in concrete tanks, at the end of June, it's then left to age for two years in big French oak barrels. The ageing process then continues for another year in bottle.

Tasting Notes: Intense and fragrant, the bouquet features balsamic and spicy notes, supported by a structure of berries, cherry, pepper and liquorice. The palate reveals structure and balance, softness, robust and elegant tannins. It is strong in character, but not without elegance.

Serving Suggestions: Roasted and braised meat, game, strong and mature cheeses. Serve at a temperature of 18°C.