

Wine Checklist		
Item	Format/Options	NOTES
Wine Profile	Barolo Treturme 2021	classic Barolo, obtained from vineyards between Monforte and Castiglione Falletto.
Variety or blend	100% Nebbiolo	
Alcohol Level	14,6	
Fermentation	native yeasts	harmonic vinification, maceration varies year to year
In the Cellar	18 months in Austrian oak tanks as per disciplinar alternating some concrete	
Fining/Filtering	no	
Acidity (g/L)	5,53	after malolactic fermentation and before bottling time
Residual Sugar (g/L)	0,45	
Total sulfites	67	
Average Production for this wine	6900	vineyards from Monforte and Castiglione Falletto
First vintage released	2017	
Vineyard(s)		
Soil	Sant'Agata fossils marls, yellow gray soil, silt and clay	certified
Altitude	235 mslm	
Training System	Guyot pruning, espalier farming	
Farming Method	organic	
Front Label	JPEG, High Resolution	
Recommended food pairings	red meats, wild gamey and seasoned cheese	