

P R A N D I



CRISTINA PRANDI – BAROLO DOCG

Grape variety: Nebbiolo

Production area: Piedmont - La Morra and Barolo

Exposure: south, south east, west

Soil composition: Marne di Sant'Agata

Elevation: approx 1020 - 1250 feet

Cultivation: vertical trellised, Guyot pruning.

The vintage is interpreted in concomitance with the particularities of each harvest.

Agriculture is based on sensitivity to the vine.

Wine making: Nebbiolo is a late grape, harvesting is normally done in October, but with increasingly hot years the harvest is becoming more frequent at the end of September.

The grapes, harvested by hand in small airy boxes, are crushed and de-stemmed and fermented in concrete without the addition of selected yeasts. The fermentation started with naturally occurring yeasts on the skins.

Barolo DOCG is the king!

Traditional Barolo is a co-fermentation of Paigallo, Terlo and Bricco Cogni. The Barolo begins with the grapes' "mesclot", collocated in three different MeGa. During fermentation, we proceed with manual repassing and pressing. After a maceration in cement (30/40 days), it is drawn off and after having carried out the malolactic fermentation it begins the refinement in big oak for 20 months, at least.

It is bottled in the spring months without filtration and clarification.

Langa's tradition is the key.

TRADITIONAL BAROLO is the real soul of Barolo wine and culture.

The balance is due to the assemblage of different zone. For example, Paigallo is richer than Bricco Cogni, but Bricco has a strong freshness and ripe fruits. Terlo is more arrogant, but very elegant during the aging. Paigallo is more elegant than Bricco, ... The union of different characteristics creates balance.

Color: garnet red.

Smell: bouquet sweet flowers, in particular roses, red fruits especially black cherry and blackberry.

Taste: elegant and balance, round tannins and pleasant for the freshness with a spicy aftertaste.

Pairings: salami, appetizers such as our raw meat "all'albese", fresh pasta, meat, cheese. Serving temperature: 18-20°C
Serving suggestion: it is generally recommended to drink it over 4/5 years but has good ageing potential. Barolo is eternal