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## BAROLO ARBORINA

**100% Nebbiolo**



**Production area:** Arborina is a small Barolo Geographical Mention located in the hamlet of Annunziata, in La Morra

**Terrain:** Il terreno è magro, costituito dalle Marne di Sant'Agata, formazioni del periodo tortoniano composte da argille miste a sabbia finissima e a calcare

**Harvest:** manual

**Vinification:** Maceration with the skins in temperature-controlled steel tanks for 20-25 days, starting with cold maceration (10 °C) in the first 48 hours. During this period, a very soft extraction is carried out by doing only a couple of daily pumpings over. Then it is racked off and always in steel tanks malolactic fermentation takes place.

**Refinement:** in small oak barrels, 30 percent new and 70 percent second and third passage, where it remains to age for a total of 24 months. After being decanted in stainless steel, the wine can be bottled without filtration or clarification

**Color:** Ruby red with good intensity and slight garnet notes

**Fragrance:** fruity with excellent intensity and delicate harmony. Notes of small red fruits with predominance of cassis and black currant. Finish with delicate spice

**Flavor:** Delicate, smooth, with excellent balance between alcohol and tannin. Good persistence and minerality with elegant finish. Complex but extremely delicate, it manifests all the belonging to the La Morra territory with its freshness and elegance

**Alcoholic Grade:** 14.5% vol.

