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BAROLO GATTERA

100% Nebbiolo



Production area: La Morra and Castiglione

Terrain: argille, sabbia e calcare, marne brune molto compatte

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: faint ruby with slight garnet notes

Fragrance: Ethereal with very personalized sweet spice notes that combine well with fruity and floral hints

Flavor: Warm, slightly balsamic with gently tannic notes and good alcohol balance. Well-structured and generous body, sweet and salivating tannins. Excellent exposure with great thermal energy crucially characterizes this wine

Alcoholic Grade: 14.5% vol.

