



## Barolo Villero

### Variety

100% Nebbiolo

### Vineyard

*Location:* Castiglione Falletto, Plot 7, Sub-plot 132

*Characteristics:* 240 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,300 vines/hectare density, Guyot upward-trained vertical-trellised training system.

*Age:* 50 years

*Size:* 0.8 hectares

*Yield:* 60 quintals/hectare

### Harvesting period

First 10 days of October

### Production

3,500 bottles

### Vinification

Great care taken over the cultivation of the vineyard, rigorous manual selection of grapes in the vineyard and in the winery, destemming-crushing, fermentation and maceration in stainless steel for 25 days at a controlled temperature of 28-29°C. Malolactic fermentation follows in December.

### Maturing

90% aged in 30-hectoliter French oak barrels, 10% in 225-liter barrels, for 30 months. Bottling takes place at the end of the summer, with a further year of bottle ageing before release on the market.

### Sensory characteristics

Garnet-red color, offering intriguing and dense impressions of violets, red fruits, cocoa and liquorice on the nose. Complex tannic texture, but emerging with a delicate soft finish.

