



Barolo Torriglione

Vineyards: The vineyard is situated in La Morra , exposure SOUTH with medium slope

Age of vineyard: 60 years approx

Grape: Nebbiolo 100%

Average density of vines: 5500 vines per hectare

Soil: clay and limestone

Method of cultivation: classical Guyot method with medium-short pruning; vineyard with south exposure with medium slope. Green harvest in two different times with reduction of grapes with a final production per hectare of 5500 kg approx.

Winemaking: Torriglione grapes are harvested very ripe with a meticulous selection; the fermentation took place spontaneously in stainless steel vats with temperature controlled at 30/31°C with 30/35 days of maceration ; malolactic fermentation took place spontaneously in stainless steel vats.

Refinement: After malolactic fermentation the wine stay for 6 months in French barrels, 10% new oak and 90% different years; after this period all barrels are blended in big cask of 2500 liters for 22/24 months.

The wine is bottled and refined for 10-12 months.

Bottles production: 4000 bottles and 100 magnum 1.5lt