



## *Barolo tre utin*

**Vineyards:** The vineyards are situated two in La Morra and one in Monforte; exposure WEST and SOUTH WEST

**Grape:** Nebbiolo 100%

**Age of vineyard:** approx 35 years

**Average density of vines:** 5500 vines per hectare

**Soil:** clay and limestone

**Method of cultivation:** classical Guyot method with medium-short pruning; Green harvest with reduction of grapes with a final production per hectare around 6500 kg .

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

**Refinement:** After malolactic fermentation the wine stay for 30 months in big cask of 2500 liters. Bottles are refined for 8/10 months.

**Bottles production:** 6500 bottles approx