

TERRE DEL BAROLO

\$34.00

* Suggested retail price

TERRE DEL BAROLO

Vinum Vita Est Barolo 2013

| | Product code | 14011421 |
|----------|-----------------------|--------------------------------------|
| \$ | Licensee price | \$29.43 |
| iid | Format | 12x750ml |
| | Listing type | Private import |
| Ľö | Status | Unavailable |
| • | Type of product | Still wine |
| | Country | Italy |
| Ø | Regulated designation | Denominazione di origine controllata |
| | | e garantita (DOCG) |
| 9 | Region | Piedmont |
| • | Appellation | Barolo |
| 111 | Varietal(s) | Nebbiolo 100 % |
| 3 | Colour | Red |
| ۵ | Sugar | Dry |
| 7 | Closure type | Cork |

ABOUT THIS WINERY

One of the marvels of this region is the "Terre del Barolo" winery in Castiglione Falletto, established amidst the vineyards that grow one of the world's most illustrious wines: Barolo. A family of smallholders – because that is what each of its three hundred members has remained – living, farming and nourishing the land, while adding value to their enterprise with their own culture, history and customs.

TASTING NOTES

Intense garnet with orange nuances. The nose is elegant, with notes of violet, small red fruits and leather. On the palate: structured and harmonious, with persistent and soft tannins.

PRODUCT NOTES

Soil of calcareous clay Vine training is vertical trellis with Guyot pruning. Picking is 100% by hand

PRODUCTION NOTES

Destemming and crushing in a controlled atmosphere; alcoholic fermentation at a controlled temperature (28-30°C) on the skins for a total of around 16-20 days. Following the malolactic fermentation, the wine is transferred into oak. Aging of 38 months, including at least 18 in 25/50 hl French oak casks

