

BAROLO SARMASSA



GRAPES: Nebbiolo subvarieties Lampia and Michet

VINE AGE: Various plots planted in 1970 and 1980

ALTITUDE: From 820 to 860 f.a.s.l.

EXPOSURE: South

SOIL: Composed mainly of large clayey limestone marls and sands



WINEMAKING

Crushing and de-stemming, maceration on the skins for approx. 15-20 days at a maximum temperature of 29-31°C.



REFINEMENT

After drawing off and the first rackings, the wine is aged in Slavonian oak casks and small 500-litre barrels made of French oak (Allier) for around 18 months. It completes its maturation in stainless steel, prior to bottling; the bottles are then stored lying down for at least 6 months before labelling and shipping.



TASTING NOTES

Very deep ruby-red; still rather fresh nose, with hints of red berries steeped in delicate vanilla; dry, full taste, packed with body and structure combined with polyphenolic compounds that cater for lengthy ageing.

This is a fine, on the whole still “young” wine showing great potential.