Barolo Riserva Villero 2001

Designation: Barolo D.O.C.G.

Grape variety: Nebbiolo 100%

Vineyard: located within the village of Castiglione Falletto, the Villero vineyard faces south/south-west and covers an area of 0,9 hectares. There are 3.100 vines and they are 37 years of age on average.

Soil: moderately clayey and compact, with evident white and blue marlstone.

Winemaking: the wine stays 16 days in stainless steel vats at 32°C, with automatic pumping over. Malolactic fermentation takes place in barriques, where the wine remains for about six months. It is then raked into large Slavonian oaks casks of 30 Hl. This wine remained in the oak casks until July 2000. After two months of decanting in stainless steel vats, Barolo Villero was bottled on the 1st of September, 2000, without any process of clarification or filtration.

Total production for the 2001 vintage was 3.785 bottles.

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