



Barolo Lazzarito 2011

Designation: Barolo DOCG

Grapes: 100% Nebbiolo

Winemaking: the grapes are selected from the single vineyard Lazzarito in Serralunga d'Alba, which has 4.500 plants by hectare and with an age of 39 years. The surface is of 1.7 hectares with a low yields of 26 hl/ha. Calcareous-clay soil. The grapes are harvested and gently pressed; their juice ferments for 27 days in stainless steel tanks at 30-32° C (86-90° F). Daily open air pumping-over using the old system of the "submerged cap." Malolactic fermentation in oak barrels. Lazzarito vineyard is one of the most famous "crus" of Serralunga d'Alba. It's our most modern interpretation of Barolo.

Aging: the wine is aged for 7 months in French oak barrels and 25 in Slovenian oak casks. Bottled unfiltered on July 2014.

Description: deep garnet red in color. Richly rounded with a robust and velvety texture; intensely aromatic with hints of and plums. Elegant with soft and sweet tannins, followed by a long finish.

"Iron, smoke and red stone fruits begin to emerge, but only with great reluctance. The Lazzarito is a wine for the patient".

(Vinous – Antonio GALLoni – September 2014)



Food Pairings: Game, red meats, aged cheeses

Alcohol: 14,85% Alc. by vol.

Total Acidity: 5,78 g/L

Total dry extract: 30,9 g/L

