



Barolo Riserva Villero DOCG 2009

Designation: Barolo DOCG

Grapes variety: 100% Nebbiolo, Michet Subvariety

Vineyard: Located within the village of Castiglione Falletto, the Villero vineyard faces South/South-west and covers an area of a little less than one hectare.

The vines are 41 years of age on average and are planted at a density of 4,000 per hectare.

The 2009 vintage was harvested on September 25th, and yielded around 35 hectoliters of wine per hectare.

Soil: Moderately clay and compact, with evident white and blue marlstone.

Winemaking: After alcoholic fermentation in steel tanks lasting 24 days at a temperature of between 28 and 32 degrees Celsius, the wine macerated on the skins for a total of 16 days. It was then transferred immediately into small barrels for malolactic fermentation and into bigger oak casks for further aging.

It was bottled without filtration on July 12th, 2012.

Total production for the 2009 vintage was 3,593 standard bottles, 100 magnums, 5 double magnums.

