



Barolo Riserva Villero DOCG 2010

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 42 years of age on average and are planted at a density of 4,000 per hectare. The 2010 vintage was harvested on October 6th, 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 at a temperature of between 28 and 32 degrees Celsius, the wine macerated on the skins for a total of 12 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 25th, 2013. Total production for the 2010 vintage was 3,316 standard bottles, 100 magnums, 5 double magnums.

