



Barolo Lazzarito 2008

Designation: estate-Bottled, Single-Vineyard Barolo DOCG

Region: Barolo, Piedmont, Italy

Grapes: 100% Nebbiolo, 100% Lampia clone

Winemaking: The grapes are selected from the single vineyard Lazzarito in Serralunga, which has 4,500 plants by hectare that are 38 years old and low yields of 20 hl/ha (1.1 ton/acre). The grapes are harvested and gently pressed, their juice ferments for 20 days in stainless steel tanks at 30-32° C (86-90 F). Lazzarito vineyard is one of the most famous “crus” of Serralunga. It’s our most modern interpretation of Barolo.

Aging: The wine is aged for 8 months in French oak barrels and 24 in Slovenian oak casks. Bottled unfiltered in July 2011.

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

“The Barolo Lazzarito is a superb, plush wine loaded with dark fruit, flowers of all sorts, sweet menthol and minerals, all of which flow through to the long, powerful finish. The wine’s inner perfume emerges over time, adding even more nuance and subtlety to this big Barolo. The Lazzarito is far from an open, easygoing wine, in fact it needs time, and lots of it.” (Antonio Galloni – The Wine Advocate).

Food Pairings: Game, red meats, aged cheeses

Alcohol: 14,54% Alc. by vol.

Total Acidity: 6,0 g/L

Total dry extract: 32,2 g/L

Bottles: 3.020 bottles - 150 bottles of 1,5 L - 20 bottles of 3 L - 10 bottles of 5 L

