



Barolo Riserva Villero DOCG 1997

Grape: 100% Nebbiolo, Michet clone

Vineyard: Villero vineyard in Castiglione Falletto. South/South West exposure.

Surface: 0,60 Ha.-total vines n°3.100- average age 37 years old.

Soil: Moderately argillous and compact, with evident white and blue marnes.

Harvest date: September 24, 1997

Winemaking: 16 days in stainless steel vats at 32° C. temperature, with automatic pumping over Malolactic fermentation in barrique, where it remains for about six months. Raked into large Slavonian oaks casks of 30 HI. This wine remained in the oak casks until July 2000. After two months of decanting in stainless steel vats, Barolo Villero was bottled September 1st 2000, without any process of clarification or filtration.

Technical characteristics:

Effective alcohol content: 14,10% vol.

Residual sugar: 1,9 g/L

Total acidity(tartaric acid): 6,1 g/L

Dry extract: 30,5 g/Li

