



Barolo Riserva Villero DOCG 2001

Designation: Estate-Bottled, Single Vineyard Barolo D.O.C.G.

Region: Barolo, Piedmont

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: 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 Hl. 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.

Alcohol: 14,30% vol.

Total Acidity: 6,0 g/L

Total dry extract: 30,5 g/Li

Bottles: 3.785

