



## Barolo Riserva Villero DOCG 2004

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

**Region:** Barolo, Piedmont

**Grapes:** 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 40 years old.

**Winemaking:** 33 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 2007. After two months of decanting in stainless steel vats, Barolo Villero was bottled, without any process of clarification or filtration.

**Alcohol:** 14,20% Alc. by vol.

**Total Acidity:** 6,0 g/L

**Total dry extract:** 31,10 g/L

**Bottles:** 3.720 bottles - 100 magnum

