



BAROLO DOCG 2012

Product Name: Barolo DOCG

Alcohol percentage: 14%

Aging: 12 months in concrete tanks, 24 months in large oak casks of French wood

Number of bottles produced: 6,896

Vinification

Method: according to tradition: fairly lengthy fermentations on the skins (submerged cap for 15-20 days), with frequent breaking up of the cap and pumping over of the must, followed by maturing in oak casks holding between 2,500 and 3,500 litres.

Temperature: controlled (27°– 28° C) / Length: 15-20 days / Malolactic: done in concrete

Aging: traditional, 24 months in large oak casks / Age of barrels: 10-15 years

Wood type: French oak (Allier and Nevers) / Level of toast: not toasted / Percentage of New Barrel: 0 %

Minimum aging in bottle: 6 months / Date of Bottling: April 18, 2016

Ageing Potential: 20-22 years

Soil: calcareous / Exposure: South-East

Date of Harvest: October 4-5, 2012

Type of Harvest: by hand

Ratings

92 pts James Suckling

