

# Barolo 2014

DOCG



*Made from grapes cultivated in Perno, a village between Monforte and Serralunga d'Alba, this Barolo has a wonderful elegance to its bouquet, good strength, and excellent alcohol.*

**Appellation:** Barolo DOCG

**Variety:** Nebbiolo

**Vineyard of production:** Perno - Monforte d'Alba

**Average age of vineyards:** 32 years

**Winemaking:** Crushing-destemming followed by 24-hour maceration in contact with skins. Spontaneous, 30-day alcoholic fermentation in stainless steel tanks at a controlled temperature, max 30–31° C (86–88° F), using indigenous yeasts and in contact with its skins; daily pumpovers. Followed by dry racking and decantation with transfer to barrels.

**Malolactic fermentation:** Undergoes malolactic fermentation in the barrels, completely spontaneous.

**Aging:** In barrels of 25 hectoliters for 30 months. Assemblage and bottling without filtering is done in February 2018. Rests in the bottle at a constant temperature of 14° C (52° F) for three months before release.

**First year of production:** 2010

**Bottles produced in 2014:** 13,774

**Tasting notes:** This “classic” Barolo has a typical garnet red color with orange nuances from nebbiolo grapes; at the nose the most intense and marked scents are those of ripe fruits, with herbaceous and underbrush scents that complete a complex olfactory outline. The unusual cooler and rainy summer of 2014, together with the milder temperatures, have created a Barolo where the most evident feature is the elegance, enriched by roundness, pleasantness and soft tannins.

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Alcohol: 14.43% ABV  
Total acidity: 6.25 g/l  
Dry extract: 30.50 g/l  
pH level: 3.21  
Polyphenols: 2057  
Anthocyanins: 488



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