

Barolo 2015

DOCG



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

Appellation: Barolo DOCG

Variety: Nebbiolo

Vineyard of production: Monforte d'Alba

Average age of vineyards: 33 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 32 months. Assemblage and bottling without filtering is done in January 2019. 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 2015: 13,320

Tasting notes: 2015 vintage shows a classic brick red color with orange reflections. On the nose black currant and cherry fruity notes are intense in the foreground, while floral notes-as rose and violet- are enriched from a delicate and gentle spiciness, given by the aging in casks. On the palate it's both complex and full-bodied than elegant, fine and dainty. It ends with a remarkable tannin, rich, not sharp, but soft and silky.

We are facing an excellent vintage that can certainly offer an outstanding evolution in the years to come.

Alcohol: 14.96% ABV
Total acidity: 5.98 g/l
Dry extract: 30.70 g/l
pH level: 3.46
Polyphenols: 2344
Anthocyanins: 571



Azienda Agricola Abbona di Abbona Marziano & C.
Borgata San Luigi, 40 - 12063 Dogliani (CN)
t. +39 0173 721317 | f. +39 0173 70999 | abbona@abbona.com
abbona.com