

Barolo 2016

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: 34 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 28-30° C (82-86° 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 December 2019. Rests in the bottle at a constant temperature of 14° C (52° F) for two months before release.

First year of production: 2010

Bottles produced in 2016: 14,144

Tasting notes: 2016 is a vintage preceded by its own fame and, after a long wait, here we are our Barolo. In our classic version the wine is austere and majestic, but delicate and elegant in the meantime. The typical red garnet color is enriched by light orange shades, the nose is rich, complex and fruity. In the mouth, however, a beautiful and compelling conflict between power and drinkability is played to the palate's delight. Significant is the persistent finish and the very soft tannin. A wine of certain evolution in the years to come, that doesn't deny the vintage from which it comes from.

Alcohol: 14.99% ABV
Total acidity: 5.71 g/l
Dry extract: 30.30 g/l
pH level: 3.45
Polyphenols: 2288
Anthocyanins: 535



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