

# Barolo 2019

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:** 36 years

**Winemaking:** Crushing-destemming followed by 24-hour maceration in contact with skins. Spontaneous, 22-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 34 months. Assemblage and bottling without filtering is done in December 2022. 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 2019:** 38,774

**Tasting notes:** Unlike the previous particularly early vintage, the 2019 vintage will be remembered for having developed in a more usual way. Nebbiolo was harvested in the second part of October with analytical parameters that are “classic”, so good sugar content and excellent polyphenolic framework suitable for ensuring structured wines with very high aging potential. A vintage defined as “great” even by the main tasters of the printing industry and that will be much sought after by collectors around the world. Our Barolo Classico as usual wants to combine the traditional and noblest characteristics of Barolo with a pleasant ease of drinking, with silky and mellow tannins that allow the consumption of this wine even immediately as well as rest in the cellar for several years.

Alcohol: 14.86% ABV  
Total acidity: 5.56 g/l  
Dry extract: 30.10 g/l  
pH level: 3.45  
Polyphenols: 2443  
Anthocyanins: 569



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