

# Barolo 2021



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:** 38 years

**Winemaking:** Crushing-destemming followed by 24-hour maceration in contact with skins. Spontaneous, 18-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.

**Ageing:** In barrels of 25 hectoliters for 34 months. Assemblage and bottling without filtering is done in December 2024. 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 2021:** 32,000

**Tasting notes:** The 2021 vintage is perhaps the best synthesis of the two previous years, a perfect balance of structure and elegance, intensity and freshness.

This is thanks to high summer temperatures that were never excessive and a good water supply that benefited the vines.

The 2021 "Classico," the result of a careful blending of our "Cru" vineyards, presents itself with a ruby red color and the classic transparency of Nebbiolo. On the nose, it immediately reveals intense expressiveness and power, with aromas of small red berries, violets, and roses, along with subtle balsamic and undergrowth notes. On the palate, it is a rich and fleshy wine, with perfectly integrated tannins that envelop the palate, already suggesting a certain readiness but also remarkable longevity.

Alcohol: 15.14% ABV  
Total acidity: 5.61 g/l  
Dry extract: 27.80 g/l  
pH level: 3.42  
Polyphenols: 2244  
Anthocyanins: 501



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