

# Barolo 2013

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:** 31 years

**Winemaking:** Crushing-destemming followed by 24-hour maceration in contact with skins. Spontaneous, 32-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 2017. Rests in the bottle at a constant temperature of 14° C (52° F) for four months before release.

**First year of production:** 2010

**Bottles produced in 2013:** 15,238

**Tasting notes:** Compared to our vineyard Pressenda, Ravera and Cerviano this Barolo has a whole structure more oriented towards freshness and drinkability due both to the vinification and to the vineyard of Perno from which our Barolo is obtained. Driven from the year 2013, we find a persuasive aromatic complexity with notes of ripe red and purple fruit. Taste notes are harmonious and balanced with the right acidity that contrasts freshness and sapidity. It is suitable for long aging in bottles.

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Alcohol: 14.47% ABV  
Total acidity: 5.85 g/l  
Dry extract: 30.50 g/l  
pH level: 3.47  
Polyphenols: 2261  
Anthocyanins: 566



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