

Barolo

Le coste di Monforte

DOCG

Located in **LE COSTE DI MONFORTE** one of the southwest MGA of Barolo Area at 470 mt of altitude. Come from typical soil of Monforte d'Alba village named **Sant' Agata fossil marl** from Tortonian historical period.

Vineyard by 0.80 ha of this soil formation which comes from a long and quiet process of sedimentation testified by important presence of **silt and clay**

5.000 plant per hectare, cultivated with single guyot, not irrigated, with green manure fertilizer based on "alfa -alfa"; a carpet of this grass aid to avoid water erosion inside these slope hills and aid to producing a symbiosis with vine having so more quantity of parfums inside smaller size of clusters.

After many years of own experiment, starting from this year, controlling of fungal and insect maladies is made with natural vegetal extract; Against botrytis (only few years i can had that kind of problem) i use saprophyte ecological bacterial.

Small crop per plant, around **1,2 kg** and more balance between sugar/acidity/total polyphenol/ripe tannin.

Harvest, during **second half of October**, was totally hand-made by my family, looking 13 analyses can arrive at the cellar with safe/ripe and wheel balanced extract; plastic cases are washed with hot water every time that we go to the Vineyard, avoiding so any kind of bacterial pollution. Cluster have only destemming process to have a lot of whole berries into the fermentation tank; fermentation started with an inoculation of **selected-autochthon fresh yeast**.

Inside inox tank, fermentation with automatically pumping over, last for one week, after there was a very long maceration post fermentation, on the submerged skins, **60-70** days in total, and malolactic fermentation made in quickly natural way in the same moment.

Racked from skins and put by hand inside vacuum pressing machine at low pression (0,8 bar), wine again dirty was put inside **regenerated barrique**; in this way i had clean oak, with open porosity, without having toasted or aromatic flavor. This ageing process was with weekly **batonnage** till may, then, after racking, will go on as clean wine inside the same washed barrel for **24 months in total**

During the third year of maturation the wine is then moved inside inox tank for 4-6 months to can create an middle step in the process between barrels and bottle, to can help the wine to don't get stressful bottling process and also maintaining cold temperatures is also possible to have an **natural sedimentation** into the tank and so the wine is then bottled **without filtering**.

4500 bottles produced

