



“Le Vigne” Barolo 2003

This can be described as a traditional Barolo, as it observes the custom of blending wines obtained from different vineyards. Our Barolo Le Vigne is the product of the synergic union of four winegrowing areas which are very different in terms of altitude, soil and exposure. The combination of all the specific and different characteristics is its strong point, which is expressed in its uniqueness. It is in this way that every variant created in the vineyard reaches its peak in the bottle, after the perfect merger created by the blend, which is never the same from year to the next.

Grape variety: 100% Nebbiolo

The Vineyards

Barolo:

Vignane (2 land parcels)
Exposure: West
Altitude: 250 m above sea level
Average age: 20 years
Soil: calcareous clay.

Novello

Merli
Exposure: West-South/West
Altitude: 400 m above sea level
Average age: 25 years
Soil: calcareous marl, mixed consistency.

Monforte d'Alba:

Conterni
Exposure: South
Altitude: 450 m above sea level
Average age: 45 years
Soil: calcareous marl, mixed consistency.
Ceretta
Exposure: South-South/East
Altitude: 250 m above sea level
Average age: 15 years
Soil: calcareous marl, with a sandy tendency, quite shallow.

The Harvest

Stable weather conditions, with lots of sunshine and very little rain, favoured the higher vineyards, which were affected less by the exceptionally high temperatures.

Harvest: individual for each vineyard; from the 15th of September (Ceretta) to the 29th of September (Vignane).

Vinification

Each vineyard was vinified separately.

Maceration: 9-10 days in steel.

Alcoholic fermentation: 28 days in steel.

Malo lactic fermentation: until the end of February 2004, in French oak barrels with a capacity of 500 litres.

Blending: during summer 2005, once the potential of every single batch of wine was certain.

Maturing: in the same barrels where malo lactic fermentation took place, until the end of November 2005, followed by 18 months in the bottle.

Production

A core of black cherry and blackberries is wrapped in a dark minerality, with licorice and freshly crushed rose petals. The wine has a lovely mouthfeel with loads of fruit and spice. Good freshness and nicely proportioned, it shows few of the devastating effects of the exceedingly hot vintage, possibly due to its higher elevation sites. The tannins are considerable but ripe, with good length and evolution. Long finish, very focused. Best drinking time: 2013 - 2023

Bottling

The following were bottled in March 2006:
14.000 bottles
690 magnums
90 double magnums

Analytical parameters

- Alcohol content: 14 % vol.
- Total acidity: 5.8 g/l
- pH: 3.55
- Net extract: 29.7 g/l