



## “Le Vigne” Barolo 2007

*This can be described as a traditional Barolo, as it observes the custom of blending wines obtained from different vineyards.*

*It is the product of the synergic union of four winegrowing areas which are very different in terms of altitude, soil and exposure: this forms its strong point, its uniqueness. Every single wine reaches its peak in the bottle, after the perfect merger created by the blend, which is never the same from one 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

The year 2007 began with an unusually mild and dry winter, which led to an extremely early bud-break about 20 days sooner than normal. Summer was in the normal range, with temperatures never above average.

Even and well-distributed rainfall of average quantity during the growing season contributed to the development of the vines. During the month of July, a cooler period slowed the advance of phenological ripening. Despite this, by mid-September the grapes were already close to maturity. In summary, it was a normal growing season, just 15-20 days advanced compared to the norm.

Harvest: individual for each vineyard; from the 24th September to the 7th October.

### VINIFICATION

Each vineyard was vinified separately.

MACERATION: soft, lasting 7/15 days in steel.

ALCOHOLIC FERMENTATION: 28 days in steel.

MALOLACTIC FERMENTATION: until the end of December 2007, in French oak barrels with a capacity of 500 litres, a quarter of them new.

BLENDING: during summer 2009, once the potential of every single batch of wine was certain.

MATURING: 24 months, in the same barrels where malolactic fermentation took place, followed by 20 months in the bottle.

### PRODUCTION

A wine of exceptional measure, with rich and extremely persistent volume and presence. The nose has an impressive block of fleshy black fruit, and the sense of darkness is more apparent in the nose than the color. The wine shows remarkable initial smoothness, good balance and ripe sweetness of the tannin. In the mouth the fruit is soft plum with notes of spices and menthol. Once again, the “assemblaggio” from diverse Barolo cru gave rise to a great expression of balance and power. Best drinking period: 2011 - 2025

#### BOTTLING

The following were bottled in December 2009:

15,100 bottles

600 magnums

60 double magnums

#### ANALYTICAL PARAMETERS

- Alcohol content: 14.4 % vol.
- Total acidity: 5.9 g/l
- pH: 3.51
- Net extract: 32.5 g/l