



"Le Vigne" Barolo 2004

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 precipitations of autumn 2003 and the beginning of 2004 regenerated water reserves, which had been reduced by the previous year due to the fact that it had been hot and dry. Abundant rainfall in spring - continuing until the beginning of May - and below average temperatures delayed budding. Subsequently mild temperatures permitted balanced vegetative development and, at the end of August, the grape harvest looked set to be at least 8-10 days later than usual. The warm sunny weather during September and much of October meant that the grapes ripened perfectly: healthy and with analytical parameters which far exceeded every expectation.

Harvest: individual for each vineyard; from the 19th of October (Ceretta) to the 4th of November (Vignane).

VINIFICATION

Each vineyard was vinified separately.

MACERATION: soft, lasting 8/11 days in steel.

ALCOHOLIC FERMENTATION: 21 days in steel.

MALOLACTIC FERMENTATION: until the end of December 2004, in French oak barrels with a capacity of 500 litres.

BLENDING: during summer 2006, 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 18 months in the bottle.

TASTING NOTES

Dark red/garnet color. Tarry black cherries are front and center on the nose, with licorice, vanilla, black cassis, violets and hints of forest floor mushrooms coming through. The mouth is lovely, still a bit closed and with good tannins that will keep evolving, finishing with hints of cola nut and spices. At 8 years of age it is showing beautifully, and though it will keep improving, it will be hard to resist now. This is a long-lived wine, where the fruit is in great balance with the acid, oak and tannin.

Best drinking period: 2016 - 2028

BOTTLING

The following were bottled in February 2007:
18,000 bottles
700 magnums
90 double magnums.

ANALYTICAL PARAMETERS

- Alcohol content: 14.2 % vol.
- Total acidity: 5.8 g/l
- pH: 3.53
- Net extract: 32.4 g/l