



## *“Le Vigne” Barolo 2005*

*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, it's 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 good reserves of water accumulated thanks to the winter and spring rains in 2005 enabled the grapes to overcome the high summer temperatures without difficulty. Some rain at the beginning of September led to fears for the harvest, but it went ahead as usual, thanks to the return of fine weather.

Harvest between the 1st and the 15th October

### **VINIFICATION**

Each vineyard was vinified separately.

**MACERATION:** soft, lasting 7/12 days in steel.

**ALCOHOLIC FERMENTATION:** 28 days in steel.

**MALOLACTIC FERMENTATION:** until the end of January 2006, in French oak barrels with a capacity of 500 litres.

**BLENDING:** during summer 2007, 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**

Ripe cherry, red raspberries and pronounced mineral aspects jump from the glass. This wine is nearly a decade old but the vintage gave us wines ready to drink sooner than others, and this is entering its prime drinking window. In the mouth, smooth red fruits are balanced with oak notes and spices. Long, sweet tannins on the finish.

Drink now-2035.

#### **BOTTLING**

The following were bottled in January 2008:

17,500 bottles

700 magnums

90 double magnums.

#### **ANALYTICAL PARAMETERS**

• Alcohol content: 14 % vol.

• Total acidity: 6.0 g/l

• pH: 3.41

• Net extract: 34.2 g/l