



# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VARIETAL: 100% Nebbiolo

FARMING: Az. Agr. Andrea Oberto

ENOLOGIST: Sergio Molino

PRODUCTION: La Morra

HEIGHT ABOVE SEA-LEVEL: 350 m

EXPOSURE: South-east

CULTIVATION METHOD: Guyot

CLIMATE: Cold winters, hot summers

SOIL: Sandy

YIELD PER HECTARE: 50 QL/H

DENSITY OF PLANTING: 90 x 260

AGE OF VINES: 55/60 years

HARVEST: Mid-October

FERMENTATION VATS: Stainless steel

WINE-MAKING METHOD: Crushing and destemming

Fermentation at controlled temperature of 35°C with own natural yeasts

AGEING: Barrel ageing

CONSERVATION: 15/20 years

SERVING TEMPERATURE: 15-18° C

FABIO OBERTO

