



Barolo *Capalot*

TECHNICAL DATA

Red Grapes Variety: Nebbiolo 100%

Production area: “Capalot “ area (south of La Morra Hill)

Soil: limestone soil with fine sand

Vineyards surface area: about 0,5 ha.

Altitude: 300-330 m. slm

Exposure: south/east

Vineyards age: 1951

Total production: about 4000 bottles

Vinification: about 4 weeks of maceration in stainless tank at 26/28 degree temperature control, pumping over twice a day for the entire duration of fermentation

Fining: big barrel from slavonian oak for 18/24 months.
Bottling between august of the third year after the harvest. Then fining in bottle for 24 months.

ORGANOLEPTIC CHARACTERISTICS

Tasting notes: intense garnet red. Fascinating aromas of red fruits, blackberries and plum, elegant notes of vanilla and mint hints follow through to a full body, with noble tannins an excellent finish. Aftertaste of fruit, vanilla and hide. Meditation wine, delicious already, last long time.