



## 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 2 weeks of maceration in stainless tank at 28 degree temperature control; “Follatura manuale” and remontage process 4 times for day for the first 5 days until the end of pressing process.

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

# CRISSANTE ALESSANDRIA

## 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.