

A one of a kind collection of Italian wines, from very different parts of the country, made by Italy's leading winemakers (enologi), from their favourite vineyards, released in small numbers

BAROLO DOCG

2 0 1 6 B Y C A V I O L A

GRAPE VARIETY	REGION	COMUNE	VINEYARD PARCEL
Nebbiolo 100%	Piedmont	Novello (CN)	Lu Snert
VINEYARD PARCEL SIZE	ALTITUDE	SOIL	EXPOSURE
0.30 hectare	420 metres	Sandy clay, rich in chalk	South – South East
AGE OF VINES	VINE DENSITY	PRESSING	MACERATION
12 years	5,000 per hectare	Horizontal pneumatic	25-30 days, with
			pump-overs
FERMENTATION	AGEING	ALCOHOL BY VOLUME	PRODUCTION
15-20 days,	24 months in big barrels	14.5%	2,000 bottles
25-30% skin contact	12 months in concrete vats		
рН	RS	TA	VA
3.53	0.44 g/l	5.42 g/l	0.70 g/l
TSO2	FSO 2		
74 mg/l	50 mg/l		

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