

BAROLO DOCG  
2016  
BY CAVIOLA

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, 25-30% skin contact	24 months in big barrels 12 months in concrete vats	14.5%	2,000 bottles
pH	RS	TA	VA
3.53	0.44 g/l	5.42 g/l	0.70 g/l
TSO <sub>2</sub>	FSO <sub>2</sub>		
74 mg/l	50 mg/l		