

new collection of Italian wines  
from some of the country's most loved wine regions  
made by its leading winemakers (*enologi*)  
using mainly indigenous but also international grape varieties  
released in very small numbers

BAROLO DOCG  
2018  
BY CAVIOLA

GRAPE VARIETY	REGION	COMUNE	VINEYARD PARCEL
Nebbiolo 100%	Piemonte	Novello (CN)	Lu Snert
VINEYARD PARCEL SIZE	ALTITUDE	SOIL	EXPOSURE
0.30 hectare	420 metres	Sandy clay, rich in chalk, alkaline pH	South - South East
AGE OF VINES	VINE DENSITY	TRAINING	HARVESTING/SORTING
15 years	5.000 per hectare	Guyot	Manual
PRESSING	MACERATION	FERMENTATION	AGEING
Horizontal pneumatic	~30 days, with pump-overs	15-20 days, 25-30% skin contact, whole grapes, in cement vats	24 months in big barrels (used oak, 3-10 passages) 12 months in concrete vats
PRODUCTION	ABV	pH	RS
2.000 bottles	14.5%	3.56	0.66 g/l
TA	VA	TSO <sub>2</sub>	FSO <sub>2</sub>
5.65 g/l	0.66 g/l	137 mg/l	50 mg/l