

SUADELA

COLLEZIONE DEGLI ENOLOGI

B A R O L O D O C G

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b y C a v i o l a

This Barolo again originates from a very small vineyard parcel (0.30 hectare) called *Lu Snerl*, in the *comune* of Novello in the Langhe.

The 2018 Barolo vintage produced approachable wines, with moderate acidity and ripe tannins, and the SUADELA 2018 is no exception. The fruit matured perfectly. The wine has very good complexity, body and length, despite only having had 25 to 30% skin contact (whole cluster) during fermentation in concrete vats.

Subsequently, the wine matured for 24 months in big wooden barrels (3-10 passages) and another 12 months in concrete.

Lustrous and medium intense ruby colour. Beautiful bouquet of black cherry, black plum, balsamic and spices, wild strawberry, cardamon, tar, tobacco and chocolate. None of the austerity one sometimes encounters from Novello. Lively on the palate, rich and velvet with ripe, smooth tannins, excellent mouthfeel, delicate oak and a long, harmonious finish. Beautifully balanced.

Another great expression of Barolo, ready to drink but will develop through 2032.