



AZIENDA AGRICOLA
La Spinona
BARBARESCO

BAROLO SORI' GEPIN DOCG

Barolo, produced with Nebbiolo grapes from the single vineyard in the town of Novello, is balanced and structured. The colour is ruby red and tends to an intense garnet red with ageing. The bouquet is complex and combines freshness with elegance and finesse. A flavour with strong tannins but well-balanced and lingering. The grapes are harvested from the upper part of the vineyard.

GRAPE VARIETY: 100% Nebbiolo.

VINEYARD AREA: 4 hectare vineyard in the town of Novello with southern exposure.

HARVEST: Late October-early November. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

FERMENTATION: Natural cold maceration for approximately one day. 15/20 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

AGEING: Around 18 months in large 25 hectolitre wooden barrels of Allier and Slavonian Oak wood. These barrels are 5-10 years old to provide the right tannic structure.

REFINING: in the bottle for 12 months in the cellar.

COLOUR: ruby red, tending to garnet red with ageing.

BOUQUET: complex, combining freshness with elegance and finesse.

TASTE: strong presence of tannins with great balance and persistence.

ALCOHOL: from 14% to 14.5% Vol. (Depending on the vintage).

TOTAL ACIDITY: 5 to 5.5 g/L approximately

SUGAR: <0,8 g/L

TO BE SERVED WITH: main courses of meat and mature cheeses. Sipping wine.

