

expressions of Italy's most fascinating wine regions and grape varieties
made by the country's leading winemakers (*enologi*)
in their favourite vineyards
released in very small numbers

BAROLO DOCG
2018
by Caviola

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| GRAPE VARIETY Nebbiolo 100% | REGION Piemonte | COMUNE Novello (CN) | VINEYARD PARCEL Lu Snert |
| VINEYARD PARCEL SIZE 0.30 hectare | ALTITUDE 420 metres | SOIL Sandy clay, rich in chalk, alkaline pH | EXPOSURE South - South East |
| AGE OF VINES 15 years | VINE DENSITY 5,000 per hectare | TRAINING Guyot | HARVESTING/SORTING Manual |
| PRESSING Horizontal pneumatic, whole bunches and destemmed grapes | MACERATION ~30 days, with pump-overs, in concrete tanks | FERMENTATION 15-20 days, 20-22°C, 25-30% skin contact, indigenous yeast, in concrete tanks | AGEING 24 months in big barrels (used oak, 3-10 passages) 12 months in concrete vats |
| PRODUCTION 2,000 bottles | ABV 14.5% | pH 3.56 | RS 0.66 g/l |
| TA 5.65 g/l | VA 0.66 g/l | TSO ₂ 137 mg/l | FSO ₂ 50 mg/l |