

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  
2016  
by Caviola

GRAPE VARIETY Nebbiolo 100%	REGION Piedmont	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 12 years	VINE DENSITY 5,000 per hectare	PRESSING Horizontal pneumatic, whole bunches and destemmed grapes	MACERATION 25-30 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 12 months in concrete vats	ALCOHOL BY VOLUME 14.5%	PRODUCTION 2,000 bottles
pH 3.53	RS 0.44 g/l	TA 5.42 g/l	VA 0.70 g/l
TSO <sub>2</sub> 74 mg/l	FSO <sub>2</sub> 50 mg/l		