



CASCINA IN LANGA

AMALIA

## Barolo 2013

*Nebbiolo grapes find their fullest expression in Barolo, a traditional wine that represents the best of Italy's enological heritage.*

*The blend of grapes coming from two vineyards in Monforte d'alba, Fantini of Bussia and Le Coste where the part coming from the vineyard Fantini is predominantly about 70%.*

**Vinification** — The grapes are harvested by hand to be made into wine immediately. After crushing and destemming the grapes, the fermentation starts with daily pumping over until the end of the fermentation, where the mass of skins is punched down for about 20 days. After racking the must, the wine undergoes malolactic fermentation, so important to make a really good red wine. After that, the wine ages in French oak tonneaux barrels (26 HL) for about 24 months. At the end of this process it is bottled and left to age in the bottle.

**Denomination** — Barolo D.O.C.G.

**Town** — Monforte d'Alba

**Grape variety** — 100% Nebbiolo

**Vineyard position** — 1 hectare in the La Coste subzone of Monforte, 2 hectares in the Bussia area, Fantini vineyard.

**Tasting notes** — Intense ruby red with orange highlights; complex aroma with hints of roses, soft fruits (raspberry) and cacao. The wine is balanced, slightly tannic with a pleasant and long finish.

**Yield** — 60 q/ha

**Vineyard characteristics** — Fantini in Bussia area, west facing, average altitude 450 metres above sea level, Bussia subzone characterized by the sandstones of Diano belonging to the Tortonian stage with a high proportion of sand. Le Coste in Monforte, east-south east facing, average altitude 400 metres above sea level, last Barolo hills in the Serralunga direction. The type of soil is marne di Sant'Agata fossili sabbiose of the Tortonian ages.

**Year of planting** — Fantini di Bussia year 2007 – Le Coste year 1982

**Training system** — Guyot

**Planting density** — 5000 vines per hectare

**Alcohol by volume** — 14%

