



CASCINA IN LANGA

AMALIA

Barolo 2015 Le Coste di Monforte

This version of Barolo is produced from a selection of grapes from the prestigious Le Coste vineyard, whose marly calcium and clay-rich soil give the vines the ability to yield a full-bodied Barolo, warm, pleasant and soft to the palate.

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. 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 “Le Coste” subzone of Monforte.

Tasting notes — garnet red with orangey hints on ageing. Intense and wide net aroma with notes of tobacco, spices, violet, aromatic herbs and blackcurrant, full and harmonious warm taste with a pleasant and persistent finish that resembles balsamic tones.

Yield — 60 q/ha

Vineyard Characteristics — 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 — 1982

Training System — Guyot

Planting Density — 5000 vines per hectare

Alcohol by Volume — 14,5%

