



Barolo docg Tre Ciabot

Grape-variety: 100% nebbiolo

Vineyard location: La Morra, Monforte d'Alba , Novello

Surface area: 0,6 ha

Vines per hectare: c. 4200

Planting distance: 2,30 x 0,90 m

Altitude: 250 metres a.s.l.

Position: facing south-east

Training system: Guyot

Age of vines: 15-60 years

Yield (grapes per hectare): : 6500 Kg

Soil: calcareous blue marl

Harvest period: October

Wine-making procedure: traditional in heat-controlled tanks

Maturing: 24 months in wood; 6 months in the bottle

Degrees: 13,5%

Tasting properties: ruby-red of medium intensity, with orangey highlights; rich, elegant nose with overtones of roses and violets; refined, spicy taste that lingers in the mouth with a hint of tannins. Medium cellar life.

The wine is matured in large casks made of Slavonian oak and in smaller French barriques and tonneaux.

