

RAINERI

Barolo



Denomination: DOCG

Grape variety: Nebbiolo 100%

Vineyard in: Perno of Monforte d'Alba

Average production: 13000 bottles; 1100 cases

Grape yield per hectare: 5,5 tons

Exposure and altitude: south-west, 1150 feet a.s.l.

Type of soil: sand and marls of clay, limestone

Age of vineyard and growing system: 25 year old, guyot

FARMING

Sustainable, with grass kept short, copper and sulfur.

At least two green harvests between July and August, followed by manual selection at picking time.

Grapes harvested by hand in mid-October in 20kg crates.

VINIFICATION & AGING

Clusters are crushed and destemmed in the cellar.

Fermentation and maceration last about 21 days at controlled temperature (30°-31°C; 86°-88°F) in stainless steel horizontal fermenter.

About two months of malolactic fermentation followed by 24 months aging in large casks (French oak). No filtration, no fining.

SENSORY CHARACTERISTICS

Color: garnet-red

Nose: violet, dried rose, balsamic, mushrooms, mature fruits, tobacco

Palate: dry, deep and lasting, elegant tannins, full-bodied, well balanced

Serving temperature: 16°-17°C; 61°-63°F

Aging potential: 5-15 years

Pairing: pasta with rich sauce, steak, braised meat, lamb and game, hard cheese

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