

RAINERI

Barolo Perno



Denomination: DOCG

Grape variety: Nebbiolo 100%

Vineyard in: Perno of Monforte d'Alba

Single Vineyard: Santo Stefano di Perno (Monforte);

Average production: 6000 bottles; 350 cases

Grape yield per hectare: 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: 40 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 three weeks at controlled temperature (30°-31°C; 86°-88°F) in vertical stainless steel vat.

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

SENSORY CHARACTERISTICS

Color: garnet-red

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

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

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

Aging potential: 5-20 years

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

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