

# CASCINA BONGIOVANNI



## BAROLO D.O.C.G.



**Grapes:** 100% Nebbiolo

**Alcohol content:** 14%- 14,5%

**Exposure:** east/south-east.

**Soil type:** clay with a high silty percentage.

**Training system:** low Guyot

**Vine average age:** 20 to 30 years.

**Plant density:** 4000 vines/ hectare

**Harvest:** 15th to 20th of October

**Maximum yield:** 80 quintals of grapes per hectare, reduced according to thinning operations

**Vinification:** maceration in contact with grape skins in a horizontal steel vat, at controlled temperature, for about 10/12 days. After racking, it is aged in barriques for 18/24 months. The percentage of new and used containers is chosen in the light of the wine's richness. The final stage of ageing (6/12 months) is done in stainless steel containers. No clarification or filtration is carried out on this wine.

**Number of bottles produced:** 10.000 -also available in 1.5-litre magnum format.

**Serving temperature:** 16/18°

**Tasting notes:** Colour: garnet red - Aromas: this Barolo expresses a distinct elegance in its aromas with fresh fruity hints reminiscent of raspberry.

The Nebbiolo grapes for this Barolo, come from three different vineyards, Serralunga d'Alba, Castiglione Falletto and Diano d'Alba, for a total of about 2 hectares. The harvested grapes are pressed and fermented in a single mass. The provenance of different vineyards, has the aim of bringing colour, aromaticity and taste characteristics in the most complete way possible. This Barolo, would like to please all palates, those particularly attentive to delicacy and finesse, while not disappointing those who are particularly fascinated by structure and volume. It goes well with first courses with meat sauces, white and red meats and medium and long matured cheeses.

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