

Barolo DOCG Ludo

The Barolo Docg Ludo is our classic Barolo, produced with the grapes of Nebbiolo that come from the young estates that are in the area of production of the Denomination.

A wine of great class, with a brilliant red colour slightly amber with time, exuberant in its fragrance of fruit and spices, of great body, full and velvety with a long final taste of goudron and spices.

The tannic characteristics guarantee a long life in bottle in the best vintages, also 20 years.

The annual production is of 30.000 bottles (variables in consequence of the year).

The Vineyards

Typology: Nebbiolo

Rootstock: 420 A/SO4

Bushiness: 4800 plants/Ha

Plant breeding: Guyot

The Vineyards

Zone: Village of Barolo, Monforte d'Alba, Verduno (Cuneo)

Soil: marly-calcareous

Exposure: South/South-East

Year of planting: from the 1967 to the 2002

The wine making

Fermented in steel and concrete tanks under strict temperature control (30°C-32°C), post-fermentation maceration, racked after 22/25 days, decanted, and by maintaining the right temperature malolactic process is induced. A long period of permanence in wood, thereafter a period in bottle to complete the aging.



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