

BAROLO DOCG

Tasting notes

In this great vintage, our Barolo is coloured deep garnet red with orange highlights.

The ethereal bouquet shows marked hints of the wood and liquorice typical of traditional-style wines aged in large casks.

On the mouth it is pleasantly dry, with soft, well-balanced tannins.

Basic informations

**Product  Name:** Barolo DOCG  
**Cépage**: Nebbiolo  
**Appellation**: Barolo  
**Classificaton**: DOCG  
**Colour**: Red  
**Type**: Still  
**Country/Region**: Italy, Piedmont  
**Vintage**: 2010  
**Alcohol percentage**: 14 %  
**Sugar rate**: <0.2 g/l  
**Ageing**: 12 months in concrete tanks, 24 months in big oak casks of French wood  
**Number of bottles produced**: 4,266

[](http://aureliosettimo.com/files/2012/05/BottBAROLO2.jpg)Vinification (Wine-making)

**Method**: according to tradition: fairly lengthy fermentations on the skins (submerged cap for 15-20 days), with frequent breaking up of the cap and pumping over of the must, followed by maturing in oak casks holding between 2,500 and 3,500 litres.  
**Temperature**: 28 °C natural, not conditioned  
**Lenght**: 15-20 days  
**Malolactic**: done in concrete  
**Ageing**: tradizional, 24 months in big oak casks  
**Age of barrels**: 10-15 years  
**Wood type**: French oak (Allier and Never)  
**Barrels type**: big casks  
**Level of toast**: not toasted  
**Percentage of New Barrel**: 0 %  
**Aging time in wood**: 24 months  
**Minimum ageing in bottle**: 6 months

Bottle

**Empty Bottle Weight**: 530 gr  
**Date of Bottling**: 18/04/2014  
**Ageing Potential**: 15 years  
**Cork Size**: 26 x 44  
**Cork Material**: natural cork  
**Bottle Type**: albeisa

Vineyard

**% of Grape / Cépage**: Nebbiolo(Lampia) 100%  
**Soil**: calcareous  
**Exposure**: South-East  
**Agricultural method**: EC regulation 2078  
**Date of Harvest**: 01/10/2010  
**Type of Harvest**: by hand, with a careful selection of bunches

Chemical Analysis

**Dry Extract [g/l]**: 27.4  
**Total Acidity [g/l of tartaric acid equivalent ]**: 5.75  
**Volatile Acidity [g/l acetic acid equivalent]**: 0.55  
**Total SO2 [mg/l]**: 84

Packaging:

**Number of bottles per box**: 12 or 6  
**Box size (cm)**: 34x27x31 or 31x26x17,4