



BAROLO Ciabot Berton

Variety: Nebbiolo 100%

Vineyards: located in La Morra, in the Roggeri, Bricco San Biagio and Rive crus'

Exposure: hilly, with solar exposures to the south-east and south-west, at 250-300 m above sea level

Terrain: clayey-calcareous

Yield per hectare: 45 hectoliters (hl)

Average age of vineyards: 30 years

Density/hectare: 3800 vines

Annual production: 20000 bottles of 0,75 liters, 1500 bottles of 0,75 liters

Wine making: traditional method with maceration of the must on the skins for at least 18-20 days at 30°C in fiberglass lined concrete vats.

Ageing: the wine is aged for 24-30 months in Slavonia oak casks of 25 hl capacity, for 6 months in steel vats and finally it is bottled.

Alcohol content: 14,0 - 14,5% by vol.

Acidity: 5,2 - 5,6 grams/liter

Longevity: 10-12 years

Tasting notes: red garnet color with ruby reflexions. The nose is ethereal and full-bodied, with balsamic notes and hints of minerals well combined with scents of rose, spices, red fruits and wax. Savory, pleasant, with a tannic structure markedly present but soft. Very persistent finish.

Gastronomic combinations: it is ideal with roasts and red meats, braised beef and seasoned cheeses.