

BAROLO LA TARTUFAIA

PRODUCTION AREA

La Morra – Serradenari

VARIETY, PLANTING DENSITY

100% Nebbiolo. Guyot Poussard, 3500-4000 vines per Ha

YEAR OF PLANTING

Gradually from 2001, 2004, 2006

ASPECT

West

ALTITUDE

460 meters (1509ft)

SUBSOIL

Tortonian, significant presence of silt, clay loam

HARVEST

Manual

VINIFICATION

By gravity. Full de-stemming, no crushing. Spontaneous fermentation in closed, old 60-HL truncated cone-shaped wooden vats. Maceration by delicate infusion with submerged cap for 40-60 days.

AGING

30 months in 25-HL Austrian oak casks and 7 months in bottle. No fining, no filtration.

THE VINEYARD

Back in the 1970s, the parcel was at the heart of grandfather Franco's dream of starting the cultivation of white truffle, by planting the first truffle trees. The biggest parcel is among the first vineyard to be planted in Serradenari in 2001. The soil is rich in loam, clay and silt and very low in limestone. The depth of the superficial layers combined with their fertility help maintaining water reserves during summer. It also allows roots to develop and extract water from 2,5 mt. of depth and beyond, resulting in a consistent amount of canopy work in summer, in an effort to foster fruit ripening.

