



## **Barolo Docg 2009**

### **Vintage description**

The 2009 agricultural campaign began with a winter distinguished by heavy snowfalls and a rainy early spring, guaranteeing excellent soil water reserves. These reserves proved to be of vital importance in the summer, averting any water stress-related problems which could have occurred due to the almost total lack of rain and the intense heat during the summer months, especially during the second half of August.

The phenological development of the vine began late, but it recovered immediately with respect to the average over the last few years, resulting almost everywhere in the harvest being brought forward. Picking began in the third week of August for the short-cycle aromatic varieties, such as Moscato and Brachetto. For the white varieties like Favorita, the harvest began around 10 September, and lasted until around 20 September, when picking of the Dolcetto and Barbera commenced, followed by the Nebbiolo.

The two thousand and nine vintage will also be remembered for its irregular ripening pattern, resulting more from soil climate than from varietal characteristics: for example, in some areas the Barbera grapes ripened earlier than the Dolcetto. In terms of maturation, the vintage can be placed between the 2003 and 2007, with plenty of sugars and an acidity that highlights the ripening process: on picking, the levels of malic acid in the grapes were below average everywhere, with low values.

With regard to the general aspects, the data found were comparable to the 2003. From the first samples taken, the colour tended to be clear and the data showed a certain stability.

From a wine-making point of view, this situation certainly offered good potential for a vintage which could prove to be among the very best of recent years with great ageing potential.

**Varietal composition:** 100% nebbiolo

**Harvest:** October

**Vineyards:** La Morra, Monforte and Barolo

**Maceration:** 7-12 days depending on the vineyard

**MLF:** approx. 10 days

**Blending period:** spring 2008

**Ageing wood:** 6 months in barrique, to follow big barrel

**Bottle ageing:** 1 year

**Ageing length:** 24 months

#### **Wine analyses:**

Alcohol: 14,5% vol.

Total acid: 5,44 gr/l

Dry extract: 31,00 gr/l



### **Winemaking**

Every single plot was picked at proper time, crushed and macerated for 7 to 12 days without any addition of yeasts and without any warm up of the tanks. The temperatures of fermentations in that way followed the natural curve, without any winemaker intervention. After the fermentation the new wines were transferred into the wood for MLF and ageing. Weekly batonnage was done until the spring, when the different plots were blended for the wine to follow the ageing period.