



*Gianni Gagliardo*

## Preve Barolo Docg 1997

### Vintage description

1997 in the Langa and Roero district was exceptional in climatic terms, thanks to the evolution that characterised the atmospheric trend and the entity of the events that occurred. Heavy rainfall, biting cold and frequent snowfall marked the start of the year which, from the end of January until May, endured a long period of dry weather with above-average temperatures. The rainiest month was June, which partially restored the average level of the annual water reserves. As regards thermal conditions, 1997 was a hot year, with values often above the seasonal averages, both in the early months and during the summer and early autumn, with a positive effect on the accumulation of sugars in the grapes. Of all meteorological events, particular attention is devoted to hail which, as always, struck during various moments of the year, especially in the summer. The dry, mild climate of the early months of the year encouraged the vines to bud 20-30 days earlier than usual. Blossoming and setting – prior to average – were regular and rapid, apart from in the higher areas, where these vegetative phases coincided with more critical weather conditions. The increase in rainfall in June encouraged the grapes to swell and the vegetation to flourish. July was characterised by hot days, emphasising one of this year's typical characteristics – precocity. After the tenth of the month, the grapes began to darken and a fine August with very few, well-distributed days of rain helped accelerate the ripening process. An exceptional September, hot with little precipitation and just the right amount of ventilation, favoured an increase in the sugar levels in the grapes and the reduction of acidity. The grape harvest, which was early more or less everywhere, brought healthy, ripe and impeccable grapes into the cellars.

**Varietal Composition:** 100% nebbiolo

**Harvest:** October

**Vineyards:** a few small plots Serralunga d'Alba village and La Morra village (Barolo Area, south of Piedmont)

**Maceration:** 8-12 days depending on the vineyards

**MLF:** 10 days approximately

**Blending period:** spring 1998

**Ageing wood:** first 12 months in barriques, following 12 months in big cask

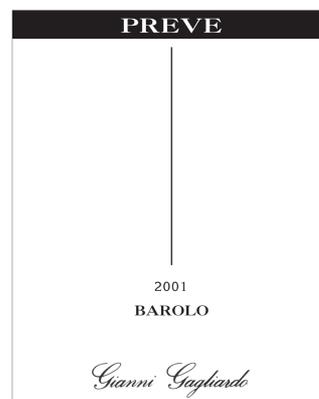
**Wood ageing length:** 24 months

### Wine analysis

Alcohol:

Total acid:

Dry extract:



### Winemaking