



Gianni Gagliardo

Batiè, Langhe Nebbiolo, 2007

Vintage description

The climatic pattern during 2007 has been very peculiar, with an exceptionally early budding due to a particularly mild winter, which has reduced the rest period of the vines. The blossoming began around the 5-10 May, at least 20 days in advance with respect to 2006. A following fresh period with frequent rainfall during the growing phase of the clusters and berries has brought to a slowing down of the phenologic cycle, reducing thus, but only partially, the anticipation of the previous months. The month of July was characterized by a lack of rainfalls and higher temperatures, even though sultry days have been very few, thanks to steady currents of air and relatively low humidity.

In the month of August temperatures below the average have determined a further reduction of grapes early ripening, even though the harvest started 10 days in advance with respect to 2006.

The picking operations began on the 20th of August for the early ripening varieties. The grapes were extremely sound in both Langhe and Roero during the harvesting which turned out to be excellent with an estimated reduction of the production yield of approx. 10-15%.

The harvesting in 2007 began well in advance with respect to the average and the picked grapes reached quality levels above any expectation.

The 2007 vintage can be considered "abnormal" as far as the general climatic pattern is concerned, with a particularly mild winter, a warm but not hot summer, with poor rainfalls and a harvest below average as for quantity but excellent as for quality.

Varietal Composition: Nebbiolo

Harvest: late September

Vineyards: Barolo and Roero areas

Maceration: 6-10 days following the single vineyard and variety needs

MLF: 100%

Blending period: spring 2008

Ageing wood: in barriques from first to fifth filling

Wood ageing length: 18 months

Wine analysis

Alcohol: 14,5% vol

Total acidity: 5,40 g/l

Dry extract: 32 g/l



Winemaking

Every single plot was picked at proper time, crushed and macerated for 6 to 10 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 FML and ageing. Weekly batonnage was done until the spring, when the Batiè was blended before the wine following of the ageing period.