



BAROLO Margheria DOCG

Vine: Nebbiolo from the subtype Michet.

Production area: Serralunga d'Alba municipal district
M.G.A. MARGHERIA

The vineyard

Surface: 3900 square metres

Age of vineyard: 15 years

Implantation order 0.90x2.60

Number of vines per hectare 4250

Rootstock: S04

Soil: calcareous

Growing procedure: espalier with Guyot pruning.

The grape

Harvest: 100% by hand

Harvest period: October

Maximum yield: 80 quintals/hectare of grape.

Wine maximum yield: 68% after the necessary ageing period.

Winemaking: treading and destemming of the fresh grape with alcoholic fermentation made with selected yeasts in temperature-controlled steel containers (28-30°C). Set up pumping over for about 8-10 days and submerged cap fermentation for at least 14 days. Total malolactic fermentation followed by wooden ageing..

The wine

Number of bottles: 2800

Ageing: 36 months, 18 of which in 15 hectolitres oak casks

FEATURES OF WINE

Alcoholic content : 15.00% vol.

Total acidity (minimum): 4,5 grams/litre

Net dry extract (minimum): 22 grams/litre

ORGANOLEPTIC CHART:

Tasting temperature: 18/20 contents.

Preservation: according to the vintages, Barolo can be preserved for several decades. In order to obtain a right quality, we suggest to keep the bottles laid down, in the dark, in a dry chamber, room-temperature.

Combination food/wine: stewed, aromatic red meats and game, roasted furred game, truffle game, ripened cheeses.



JUDICIAL LIMITATIONS

Pb: max 0,20 mg/L Reg. UE 2015/1005 **Cu:** max 1 mg/L D.M. 29/12/1986 **Zn:** max 5 mg/L D.M. 29/12/1986 **Methanol:** max 0,25 mL/100 mL alcohol art. 10-11 L.82 20/02/2006 **SO₂:** max 150 mg/L Reg. CE 606/09

Ocratossina A: max 2 µg/L Reg. CE 123/2005