

BAROLO DOCG VigneUnite

"Unity is strength". In fact, Barolo VigneUnite originates from the union of grapes originated by two separate plots of vineyard. I make wine in a simple way, using indigenous yeasts, and leaving the skins on maceration for long time. Afterwards, during the long period of ageing in oak, I work for the best combination of the two wines by "assemblage", searching for the best synthesis able to achieve a Barolo rich in body, elegant and with a long-lasting taste. The aim of a tailor was my inspiration for that, as well as the tradition in the old times in Barolo region.

TECHNICAL FILE

Grape variety: 100% Nebbiolo grape

Vineyard: *Plot in La Morra* (Altitude: 250 meters above the sea. Facing: South-East. Soil: silty-sandy rich in calcare. Year of planting: 2002. Surface: 0,25 Ha). *Plot in Serralunga d'Alba* (Altitude: 280 metri s.l.m. Facing: East. Soil: silty-clay rich in calcare. Year of planting: 1990. Surface: 0,25 Ha).

Harvest: period 28th September – 10th October according to the year. Manual harvest into small baskets.

Winemaking process: fermentation starts approximately 48 hours after soft grape de-stemming and crushing. The fermentation starts naturally, without the addiction of selected yeasts, as well as the maceration of the skins. It takes place along 2 weeks, at a controlled temperature of 27°-28°C. During the maceration process, I personally carry out frequent pumping over and pigeage, in order to optimize the extraction of polyphenols and ensure the development of best aromas.

Ageing: 24-28 months in French oak. At the beginning, ageing starts in 225 L barriques, afterwards it continues into 500-600 L tonneau. During this long period, I make decision of the best blend of two wines originated by the 2 different plots.

Organoleptic properties: deep garnet red with orange reflections typical of the Nebbiolo grape. On the nose, the spicy hints coming from the oak and the vineyard itself melt with elegant fruity aromas like red and blue berries and violet. On the palate, it is full-bodied with a subtly veined background of oak aromas enhancing the typical violet and maraschino cherry aftertaste.

Pairings: excellent with red meat dishes, game, roasted meat and braised beef. Perfect combination with rich dishes due to its tannic base that clean the mouth. Traditionally served with hard mature cheeses and blue cheeses, but you may also sip Barolo VigneUnite with dark chocolate.

Service: Barolo VigneUnite may age in cellar over 15 years, anyway it reach his best around 10/12 years after the harvest. It is essential to store bottles in a horizontal position, in a dark and temperature controlled room to ensure its long lasting maturation. Ideally served in wide glasses at 16°/18° C.

Annual production: around 2700-3300 bottles per year; also available in a very limited 1.5 L magnum edition.