



## BAROLO DOCG SARMASSA 2011

**Grape variety:** 100% Nebbiolo **Sub-variety:** Lampia, Michet

**Location:** Sarmassa, historical Cru, situated on the best exposure of the area known as "La Mandorla", in the town of Barolo.

**Area of the vineyard:** 1402 m<sup>2</sup>

**Exposure:** South-South West **Altitude:** 280 m

**Soil type:** marls, calcareous. The Tortonian soil is very compact because of

high percentage of clay, silt and

pebbles probably due to the 15% slope. The vines give the best results in terms of quality during the dry years,

given the amount of clay and silt that retains more humidity, preserving the plants from water stress.

**Training:** upwards-trained, vertical-trellised **Pruning:** traditional Guyot

**Layout:** 2,50 x 0.90

**Density:** 598 plants on 1402 m<sup>2</sup> (4.265 plants per hectare).

**Yield:** 60 q./Ha

**Year of implantation:** 1980

**Harvest:** manual harvest on 29 September 2011.

The Sarmassa Crus has a great exposure, so the vines are early ripening, usually during the second decade of October.

The vintage 2011 will be remembered as a very good one: the winter was rather regular as for temperatures and snow falls; the rainfalls in spring provided good water reserves; the high temperatures with peaks over 20°C in April determined an anticipated lifecycle. The summer was warm and windy, with regular rainfalls. The rain at the beginning of September together with a temperature drop during the night gave the right balance between polyphenolic content, acidity and sugar and finally very well ripen grapes.

The grapes were immediately taken to the winery then gently pressed and destemmed. The fermentation took place in open vats without temperature control.

**Vinification:** only natural yeasts. Maceration on skins for 7/10 days.

**Fining:** the wine was racked into 3rd passage Slavonian oak tonneaux, for the spontaneous malolactic fermentation, and there remained for the next 24 months. The barrels were then assembled into stainless steel vats for 6 months and aged in the bottles for another 3 months before being released.

We believe that our Barolo Sarmassa 2011 will get to its maturity within 6/8 years after the harvest and will have an optimal life cycle of 30 years or more, with some clear characteristics: intense colour, big structure, well-defined tannins and a long ageing potential.

**Number of bottles:** 824 0,75 liter bottles, 17 1,5 liter magnum size bottles, 2 double magnum, 3 5l bottles.

**Alcohol content:** 15,5°.

**Serving temperature:** 18° - 20°

**Color:** garnet-red with light orange reflections.

**Aroma:** intense, wide and persistent. Clear notes of liquorices, spices, vanilla and almonds; hints of tobacco and pine tree resin.

**Palate:** full and elegant, with great structure; dry and austere with outstanding tannins. The spicy and vanilla notes are perfectly blended.

**Food pairing suggestions:** with its great structure and elegance, it's an ideal pairing for red meat courses, brazed meat, roasts and game. It also perfectly matches aged cheese and all the traditional cuisine of the Langhe.