



BAROLO SARMASSA 2013 “DEI CAVATAPPI”

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 m²

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 m² (4.265 plants per hectare).

Yield: 60 q./Ha

Year of implantation: 1980

Harvest: manual harvest on 18th October 2013.

The Sarmassa Cru has a great exposure, so the vines are early ripening, usually during the second decade of October. In 2013 harvest began 15 days later than over the last 10 years, and ended early in November. In particular, the beginning of the vine's vegetative cycle was conditioned by a sluggish start of Spring and low average temperatures in March and April. The period between April and throughout the month of May featured plenty of rainfall. In June, the conditions linked to atmospheric events gradually improved, leading to greater meteorological stability in July. The good berry set combined with the availability of water benefited the development of the clusters, which were larger, heavier and more compact on average than in other recent vintages. Nebbiolo is the variety that benefited the most towards the end of the season, when it was able to enjoy the high temperatures recorded in September and October. These were perfect for allowing it to develop to the phenolic profile that makes it stand out, and produce wines suited to ageing. What undoubtedly made the difference was making the right choice on when to take action on the basis of climate, variety and pedoclimatic conditions. Wherever green harvesting and stripping of the leaves were carried out at the right time and in the right way, well-structured, long-lasting wines have been obtained and made 2013 an excellent vintage.

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 2013 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: 766 0,75 litre bottles, 12 1,5 litre magnum size bottles.

Alcohol content: 15,5%.

Serving temperature: 18° - 20°

Colour: garnet-red with light orange reflections.

Aroma: intense, wide and persistent. Clear notes of liquorice, 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, braised meat, roasts and game. It also perfectly matches aged cheese and all the traditional cuisine of the Langhe.