



BAROLO SARMASSA 2014 “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 15th October 2014.

The Sarmassa Crus has a great exposure, so the vines are early ripening, usually during the second decade of October. Despite being one of the most complex in the management of the vineyard in recent years, the 2014 vintage has reserved pleasant surprises thanks to a positive end of the season. Spring appeared on the Langhe vineyards gradually but early, causing an early vegetative growth. The beginning of the summer saw temperatures fully within the norm; the amount of rainfall in summer was above the average not so much from the point of view of the number of rainy days, as from that of the intensities of the phenomena that occurred, real localized and intense “water bombs”. The amount of rain combined with low average temperatures created the ideal conditions for fungal attacks: the choice of the correct vineyard management systems and the careful choice of the period of intervention was decisive for the health of the grapes. Moreover, many aggressive phenomena against grapes occurred before the thinning operations: thanks to the meticulous work of the operators, this allowed to remedy the health situation, allowing to solve the problem of a possible risk of bud rotting. Obviously this has led to a decrease in production that already appeared less abundant than in the last years. The months of September and October were positive from the climatic point of view, with a good temperature range. In the Barolo area the situation is more varied than in recent years also due to the hailstorms that have variously affected the production area. In general, however, it can be said that the best results were found in the best treated vineyards. For Nebbiolo in general it is reasonable to expect average alcoholic wines, elegant, balanced, with good acidity and therefore long-lived, with excellent aromas and rich in mineral notes.

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

Finning: 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 2014 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: 832 0,75 litre bottles, 12 1,5 litre magnum size bottles.

Alcohol content: 14,5%.

Serving temperature: 18° - 20°

Colour: 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, braised meat, roasts and game. It also perfectly matches aged cheese and all the traditional cuisine of the Langhe.