



## BAROLO DOCG SARMASSA 2007

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

**Township:** Barolo

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

**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 retain 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 22nd of September 2007

The Sarmassa Crus has a great exposure, so the vines are early ripening, usually during the second decade of October. The year 2007 started with an unusually warm and dry winter, almost with no rainfalls. All the plants bloomed about one month earlier. The summer was constantly hot, but without great heat peaks. By the end of the season the night temperatures lowered, slowing down the ripening of the grapes and allowing the development of the perfumes that are an essential component of a great Nebbiolo.

The harvest started earlier than usual, but was as long as usual, sometimes even more, because of the early start of the vegetative cycle. The manual harvest started on the last decade of September. 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 aging is then continued into stainless steel vats for 6 months and in the bottle for another 3 months before being released.

We believe that our Barolo Sarmassa 2007 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 color, big structure, tannic and with a long ageing potential.

**Number of bottles:** 771 0,75 liter bottles, 15 1,5 liter Magnums.

**Total acidity:** 6,12 g/l

**Residual sugars:** 1,0 g/l

**Net extract:** 29,7 g/l

**Alcohol content:** 14,98 %

**Serving temperature:** 18° - 20°

**Color:** 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, braized meat, roasts and game. Perfectly balanced also with cheese and all the traditional dishes of the Langhe.