



BAROLO DOCG SARMASSA 2008

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 11nd of October 2008.

The Sarmassa Crus has a great exposure, so the vines are early ripening, usually during the second decade of October. The year 2008 started with a very cold winter, however the early spring was quite warm so the vegetative cycle was anticipated. May and June marked a big change, with a cold and rainy weather. This slowed down the vegetation to a 10-20 days delay. Optimal conditions started in mid August and lasted until the end of the harvest, allowing a perfect ripening. The sugar content was therefore very good, but not excessive, especially for the late-harvest varieties such as Nebbiolo. The variable conditions through the year turned into low yields, but great quality.

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 2008 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, well-defined tannic and a long ageing potential.

Number of bottles: 782 0,75 liter bottles, 15 1,5 liter Magnums.

Total acidity: 5,98 g/l

Residual sugars: 1,3 g/l

Net extract: 27,6 g/l

Alcohol content: 14,95 %

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, braized meat, roasts and game. It also perfectly matches cheese and all the traditional cuisine of the Langhe.