



## BAROLO DOCG SARMASSA 2012 "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 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 4<sup>th</sup> October 2012.

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

The 2012 campaign was characterised by a much colder winter than usual, with temperature drops as low as -15°C, which had not occurred for decades, and by heavy snowfalls in February. Spring had frequent rainfalls also during blooming, which reduced the berry set and consequently the number of berries per cluster: this actually proved to be an advantage, as it led to less green harvesting being required and helped in the prevention of the diseases which take hold more easily in compact clusters.

Although summer was marked by medium-high temperatures and little rain, no water stress issues were recorded due to the abundant reserves which had been built up during winter and spring.

Picking began with Chardonnay and Arneis in the first week of September, whereas the beginning of October saw the opening of the Nebbiolo harvest: the grapes seemed very likely to produce well-structured wines lending themselves to ageing, even though average alcohol contents are slightly lower than in the latest vintages.

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 2012 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:** 843 0,75 litre bottles, 30 1,5 litre magnum size bottles.

**Alcohol content:** 15%.

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