



## BAROLO SARMASSA 2015 “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 6<sup>th</sup> October 2015.

The Sarmassa Crus has a great exposure, so the vines are early ripening, usually during the second decade of October. The 2015 vintage began with a winter marked by plenty of snow, providing the soil with an excellent supply of water. Combined with mild spring temperatures from February on, this factor brought forward the vegetative cycle, which has been maintained during the year. The season continued with a series of rainfalls between the end of May and the first ten days of June. From the second half of June throughout the month of July, there was no rain and temperatures stabilized to above-average maximums, with peaks at around 40° C and average temperatures substantially above 30° C. However, the vineyards were in no way stressed by the heat, thanks to the plentiful water supplies which had accumulated during the early months of the year. The Nebbiolo ripened perfectly, though slightly earlier than over the last few years. The excellent quality of the tannins emerging on analysis will certainly ensure elegant, long-lasting wines with good structure. With the ripening data at hand, the great balance that clearly emerges in the technical parameters goes well beyond the numbers, promising big wines. In general we can say without any doubt that all the conditions are in place for a truly great vintage: one to remember, like few others in history.

**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 2015 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, 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 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.