



# BAROLO DOCG SARMASSA 2010

**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 9th of October 2010.

The Sarmassa Crus has a great exposure, so the vines are early ripening, usually during the second decade of October. The vintage can be rated as really good. After a winter with abundant snow, that provided good water reserves, the springtime was regular, with regular temperatures and rainfalls. The summer was hot and dry, without excessive temperatures. The autumn started with a few days of rain in September, then continued with warm and sunny days until November. The vines had therefore a regular lifecycle, providing well ripen grapes that were very sane, with a good aromatic and polyphenolic content and low acidity. The wine of this vintage had rich color and bouquet, good structure and great drinkability.

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 2010 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:** 795 0,75 liter bottles, 44 1,5 liter Magnums.

**Alcohol content:** 15°.

**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 aged cheese and all the traditional cuisine of the Langhe.

**RATING 90/100 - Enogea Alessandro Masnaghetti**

A clear turn over if you compare it to the previous two vintages produced: less oaky taste, more integrity and above all great elegance and an impressive floral and spiced bouquet. If I were you, I wouldn't wait any longer to have a bottle, because this is its moment of glory.