

## Barolo

*Here is all the philosophy of the Scavino estate. A bottle that is representative and that is made with grapes from prized vineyards, but in percentages that are too small to be vinified separately: Vignolo in Castiglione Falletto, Vignane and Via Nuova in Barolo.*

<b>Name of the wine:</b>	Barolo
<b>Appellation:</b>	Barolo
<b>Classification:</b>	DOCG
<b>Production area, crü:</b>	Castiglione Falletto (Vignolo), Barolo (Vignane, Via Nuova)
<b>1° year of production:</b>	1921
<b>Vineyard surface:</b>	3,5000 ha
<b>Varietals and percentage:</b>	Nebbiolo 100 %



### **Soil type, exposure, altitude, planting area:**

this Barolo comes from the grapes Nebbiolo of three townships: Castiglione Falletto, Barolo and La Morra. In the common of Castiglione Falletto is located the vineyard named VIGNOLO, 270 m a.s.l., planting year 1960. In the village of Barolo two vineyards cru: VIGNANE (planting year 1994-1998; west exposed; altitude 300 m a.s.l.), which is a consolidated historical cru and VIA NUOVA (planting year 1940; east exposed; altitude 300 m a.s.l.) very important and suitable area for the cultivation of Nebbiolo grapes for Barolo that was owned in the past by the Italian President Luigi Einaudi. Besides the mentioned vineyards there is another one in La Morra, a small parcel, south-east exposed, 210 m a.s.l.

### **Vinification:**

the grapes are harvested normally during the first decade of October. The maceration and the fermentation occur in steel rotary fermenters with temperature controlled. The malolactic fermentation occurs in oak barrels. Aging in French oak barriques for 12 months and further 12 months in French casks. After that, one more year of bottle aging before the commercialization.

<b>N° bottles per year:</b>	18'000
<b>Vintage:</b>	2006
<b>Alcohol:</b>	14,5%
<b>Dry extract:</b>	29,1 g/L
<b>Acidity:</b>	5,7 g/L
<b>Grape yield:</b>	50 q/ha