

Cascina Ballarin

BAROLO DOCG

Grape varietal: 100% Nebbiolo

Vineyard of origin: La Morra, Monforte d'Alba, Novello

Planting layout: 2.30 x 0.90 m

Altitude: 250 metres a.s.l.

Exposure: south-east

Vine training technique: guyot

Age of vines: 15-60 years

Yield per hectare: 65 quintals of grapes/ha

Soil: limestone – blue marlstone

Harvest: October

Vinification: traditional in temperature controlled tanks

Ageing: 26 months in wooden barrels (14 months in french oak barriques, 12 months in bigger slavia oak barrels)

Further ageing: After lots of tastings and selections, the wine aged faster (more ready, smooth, fresh and fruity) is splitted by the future Barolo d.o.c.g. "Tre Ciabot", bottled and then labelled with the name of Barolo d.o.c.g.

12 months in bottle before sale.

Alcohol by volume: 14%

Sensory characteristics: Ruby red colour of medium intensity with orange reflections, rich and elegant floral bouquet of rose and violet. Fine palate, lightly tannic, persistent and spicy. Suitable for moderate ageing.



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