

## BAROLO DOCG Tre Ciabòt

**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

**Further ageing:** 8 months in the bottle

**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.

The grapes come from vineyards in La Morra, Novello and Monforte d'Alba. The wine is aged in large Slavonian oak barrels, French barriques and tonneaux.



### INTERESTING FACTS

*We named this Barolo “Tre Ciabot” because the Nebbiolo grapes for this wine come from our three main vineyards, at whose centre is a small house called “Ciabot” in the Piedmontese dialect.*

*Therefore “Three vineyards”, “Three towns”, “THREE CIABOT”*



**Cascina Ballarin**

Frazione Annunziata 115  
12064 La Morra (CN), Italia  
Tel +39.0173.50365  
[cascina@cascinaballarin.it](mailto:cascina@cascinaballarin.it)