

# ALDO CLERICO

## BAROLO DOCG



**Grape:** Nebbiolo 100%

**Municipality of production:** Monforte d'Alba (CN)

**Number of bottles produced each year:** 4500

**Training system:** Guyot counter-espalier

**Vineyard exposure and altitude:** south 400 mt. a.s.l.

**Type of soil:** mainly clayey and calcareous

**Age of vines:** 40-50 years

**Planting density:** 4000 plants/ha

**Yield/hectare:** 6,5 tonnes/ha

**Harvest period:** second ten days of October– manual harvest

**Wine-making process:** alcoholic fermentation in stainless steel tanks for 15/20 days, with temperature-control and daily pumping over.

**Maturing:** two years in barriques and oak barrels and 12 months more in bottle

**Organoleptic Analysis:** the Barolo is the best expression of the Nebbiolo vineyard cultivated in the Langa and has a faded rubin red colour in glass with a bit of deep red granat tone. The smelling features are many, austere and multi-faceted. The flower sensations mix with the typical scents of the vineyard; face powder and violet, red fruits and creaminess of durmast meet very well creating a pleasant, fresh and very complex mix. On the palate it is first soft, rich and satisfying; the taste is very persistent and the sensations you feel are coherent with the smell: liquorice and violet develop elegantly on a strong, close tannic texture which is present from the first years and then gets better and softens to sweeter sensations with aging. It is a wine with aging potentials bigger than 20 years and which reflects very well the expression of the Monforte d'Alba area.

**Serving temperature:** 18° C