


BAROLO DEL COMUNE DI BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

“PITTATORE”



GRAPE VARIETY	NEBBIOLO DIVIDED IN THREE CLONES: MICHEL, LAMPIA E ROSÈ.
VINEYARDS	SELECTION IN VINEYARDS LOCATED IN BAROLO (COSTE DI ROSE, MONROBIOLO DI BUSSIA, VIGNANE AND ZUNCAI)
SOIL	ALTERNATION OF BLUE AND GREY STRATA OF CLAY (CALLED “MARNE DI S. AGATA FOSSILI”)
EXPOSURE	SOUTHEAST, WEST
ALTITUDE	320 METRES ABOVE SEA LEVEL
DENSITY OF THE VINEYARDS	4000 – 4500 PLANTS PER HECTARE.
YIELD/ HECTARE	4.000 - 8.000 KG OF GRAPES.
HARVEST PERIOD	MIDDLE OF OCTOBER
	THE GRAPES, HARVESTED BY HAND, ARE PLACED IN 20 KG BOXES. AFTER THE CRUSHING THE TANKS ARE FILLED WITH 80%-90% OF CRUSHED AND DESTEMMED GRAPES, THE REMAINING PART IS MADE OF WHOLE CLUSTERS. THE FERMENTATION AND THE MACERATION START AND CONTINUE FOR ABOUT 25 DAYS. JUST AFTER THE DRAWING PROCESS THE WINE IS REFINED FOR 24 MONTHS IN SLAVONIAN OAK CASK
VINIFICATION	DURING THE LAST PERIOD OF THE AGEING THE WINE IS CARRIED OUT IN STAINLESS STEEL AND CONCRETE TANKS FOR 6 MONTHS AND THEN FOR 10 MONTHS IN BOTTLES BEFORE BEING RELEASED ON THE MARKET.
FORMATS	 Standard 0,75 L
COLOR	GARNET RED WITH RUBY RED HIGHLIGHTS
FOOD PAIRING	GRILLED RED MEATS, GRILLED VEGETABLES, PORCINI MUSHROOMS AND WHITE TRUFFLES
SERVING TEMPERATURE	16-18°C

JAMES SUCKLING

2019

92