

Barolo DOCG del Comune di Barolo – 2007 and 2008

Produced with Nebbiolo grapes, a part from Vigna Merenda vineyard in Sarmassa area and the other part from Terlo area

Altitude: Sarmassa: 250 m.s.l. – Terlo: 300 m.s.l.

Exposure: Sarmassa, South – South West – Terlo, South East

Total Surface Sarmassa: 2 hectares – Terlo: 0,5 hectare

Soil: Calcareous and clayey. In Terlo a small percentage of sand

Growing system: espalier with Guyot pruning

Density: 5000 plants per hectare

Yield: 6,5/7,0 tons per hectare

Average age of the vines: Sarmassa 10/15 years – Terlo 20 years

Harvest: manual – 2007 end of September – 2008 beginning of October.

First Vintage produced: 1946

Bottles produced in 2007: 7000 - Bottles produced in 2008: 5000

Alcohol 2007: 14,5%vol. – 2008: 14,5%vol.

Vinification and ageing 2007: maceration of about 30 days, refinement in 25HL barrels of Slavonian oak for 24 months and one year ageing in bottle.

Vinification and ageing 2008: maceration of about 30 days, refinement in 25HL barrels of Slavonian oak for 24 months and one year ageing in bottle.

Notes:

Thanks to its delicate tannins, the Barolo del Comune di Barolo has a more immediate approach. It's ideal for a shorter ageing than Vigna Merenda, confirming however the traditional expression of the winery's style. 2007 was a hot vintage and Barolo is full bodied and in mouth and ready to be drunk. 2008 was a more balanced vintage and the Barolo is more elegant, ideal for a longer ageing.



SCARZELLO



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

del Comune di Barolo

SCARZELLO GIORGIO E FIGLI - BAROLO