

## *Barolo Meriame*

### *Zone of Origin:*

Serralunga d'Alba, Meriame MGA.

### *Grape variety:*

Nebbiolo

### *Vinification and Ageing:*

The vinification uses 90% whole bunch fermentation.

Alcoholic fermentation takes place in stainless steel with temperature control to promote the extraction of delicate aromas, we rarely pump over which combined with the low amount of grape must allow us to prolong the extraction of the colour and structure from the skins.

Malolactic conversion takes place in stainless steel before the wines are moved into wood.

Aged in large wooden botte for around 24 months.

In the spring following the completion of the ageing in wood the wine is returned to stainless steel before being bottled in the following June.

We keep the wines in our cellar for a minimum of 18 months before releasing them to the market.

### *Perfume:*

Intense elegant and sometimes with a touch of reduction for longevity.

### *Taste:*

Elegant, aromatic and fresh with soft but persistent tannins.

### *Colour:*

Garnet.