

PER ELEN - RISERVA

To the woman that made a dream come true. To the woman that is able to encourage and support, to give advice and help to build. A special dedication to my life's companion: a reserve born of two special crus together.

WINE CLASSIFICATION: Barolo DOCG.

GRAPE VARIETY: 100% Nebbiolo.

PLACE OF ORIGIN

This privately-owned vineyard extends for 0.5 Ha, and is located at "Preda" and "Cannubi" (two of the most prestigious" Barolo "crus"). "Preda": 2,300 vine-stocks. Exposure: South-West. "Cannubi": 2,500 vine-stocks planted in 1980. Exposure: South-South-East

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5700 vine-stocks per hectare, and the production is reduced by the cluster thinning method.

VINIFICATION

The grapes are collected when they are fully ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The fermentation takes place at the controlled temperature of about 32°C with repeated and delicate pumping over. The marc maceration is long, 400 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

FINING

For 48 months in oak barrels; then, the wine is fined for 2 months in stainless steel vats, and for 6 months in bottle.

TASTING NOTES

Intense ruby-red colour, with garnet hints, the nose is involved in balsamic waves thank to officinal herbs, incense, sweet liquorice, overripened cherry; in the mouth reveals a wide spectrum, goudron, caramel, marasca. The tannis are powerful, smooth, huge but sweet, seem to be shaped to last for ever, they balance perfectly the acidity. The epitome of our best Barolos!

FOOD MATCHES

"Barolo is the king of wines", but also a "king's wine" suitable for the cuisine of strong but elegant tastes, red meat dishes, game, truffle-based recipes, marbled or mature cheese.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 18-20 °C. Ageing: 15-20 years from the harvest onwards.

ANALYTICAL INFORMATION

Alcohol content: 14%/vol.
Residual sugars: 2 g/l
Total acidity: 6 g/l
Dry residue: 31 g/l

