

SASSAIA BAROLO



Wine: Barolo

Vintage: 2013

Vineyard: Located 320 m. above the sea level, facing south/south-west overlooking the village of Barolo.

Harvested: October 2013

Brix @ Harvest: 23.5

Alcohol: 14%

pH: 3.6

TA: 6.0

Fermentation: Sequential alcoholic then malolactic fermentation in French oak barrels.

Aging: Aged in 25% new and 75% neutral French oak barrels for 24 months then bottle aged for an additional 12 months.

Aromas: Blackberry with chocolate undertones.

Flavors: Blackberry and anise.

Vintage Notes: Heathy fruit with good maturation which was the result of adequate rainfall, hot days and cool evenings. Wine Spectator vintage notes: "A cooler growing season and late harvest resulted in wines of purity and finesse, with fine acidity; best Barolos since 2010."

