



# CA' BIANCA

## BAROLO

DOCG

2016



The Langhe zone, both the area near Asti and that near Alba, has always been excellent wine country, especially for the growing of Nebbiolo, which plays an important role not only on the Italian winemaking scene, but also internationally. This is particularly the case on the hillsides overlooking the town of Alba, where the Nebbiolo grapes ripen and give us the so-called King of Wines: Barolo.

#### VARIETIES

Nebbiolo.

#### PRODUCTION DISTRICT

Langhe in the province of Cuneo.

#### ALTITUDE AND ASPECT

320 metres above sea level, south-west aspect.

#### TYPE OF SOIL

The soils are composed of marl-limestone with numerous sandy veins that allow the Nebbiolo grape to develop glossy, delicate tannins.

#### TRAINING SYSTEM

Traditional guyot with fruiting cane of 6–8 buds.

#### HARVEST

The grapes are harvested in mid-October. Picking is done exclusively by hand, with the grapes placed in cases.

#### WINEMAKING METHOD

Once the grapes have arrived in the cellar, they are first of all pressed and destemmed and then transferred to temperature-controlled vertical fermentation vessels. This is where alcoholic fermentation begins. At the end of this process, post-fermentation maceration on the skins takes place for around 20 days, followed by separation of the free run juice by means of pressing. We thus have the new wine ready for ageing.

#### AGEING

The ageing process envisages around two months in steel, followed by at least 24 months in French oak barrels and a mixture of new and used barriques, after which the various batches are blended and bottled. The final stage of ageing takes place in the bottle for about six months, and makes it possible to achieve optimum development.

#### SENSORY PROFILE

Garnet red hue, followed by a delicate, elegant nose, bringing together notes of spice with ripe red berry fruit and blossom. Barolo is a highly-structured, full-bodied wine, in which velvety tannins caress the palate on the finish.

#### ABV

14,00 %.

#### RECOMMENDED CELLARING

10 years in bottle laid down, preferably in a dark cellar.

#### FOOD PAIRING

Excellent with braised red meat, game and polenta. Also to be enjoyed on its own at the end of the meal as a "vino da meditazione".

