

SAN PIETRO 2004

BAROLO DOCG

TYPE: DRY RED WINE
AREA: BAROLO Langhe
VARIETY: NEBBIOLO 100%

Wine obtained from our estate Nebbiolo grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba
SURFACE: 0.8 hectares
ALTITUDE : about 420/450 meter
EXPOSURE: South-Est
SOIL: clay/loam
CANOPY SYSTEM: Guyot VSP
DENSITY: 4500 plants/hectare
AGE OF THE VINEYARD: 7 years
HAND PICKED

2004 production: 2800 bottles 0.75 L

Alcohol: 14.5 % by vol.

ENOLOGY:

The fruit was hand picked, completely destemmed and lightly crushed. The must was pumped over 3 times per day. Fermentation lasted 18 days on the skins.

After gently pressing, the wine was aged in Slavonian Rovere botte for 26 months.

Bottled in August 2007.

Bottle aged 12 months prior to release.

