



## BAROLO DOCG

### VINEYARDS:

55% Sorano in Serralunga d'Alba; 45% La Morra

### GRAPE VARIETY:

100% Nebbiolo

### HARVEST TIME

5th/12th October

### FERMENTATION

15 days at 30°

50% with post-fermentation maceration ("submerged cap") for 25 days

### AGEING:

6 months in tank

24 months in 3000 litre Slavonian oak (botte grande) – 70% old oak/30% new oak

4 months in bottle

The Ascheri **Barolo DOCG** is blend of about equal amounts of Nebbiolo grapes selected from the estate's vineyards in La Morra and Serralunga. Fermentation occurs over a period of over 40 days. It is then aged in tanks for 6 months; followed by 2 years in 3000 litre oak casks; and then 4 months in tank before bottling in the 2nd summer after harvest; and finally 10 months in bottle before release. As it meant to be enjoyed young, the complex range of Barolo Nebbiolo flavors are already accessible: licorice and spice-nuanced back cherry and raspberry fruit, scents of truffles, with minerally earth tones with a generous, texture. It pairs wonderfully with grilled meats, game, robust pastas, and full flavored cheeses. The Barolo DOCG is a perfect introduction to the estate's single vineyard Barolos.