

CANTINE ASCHERI

BAROLO PISAPOLA

The Ascheri Barolo Pisapola comes from the commune of Verduno in the La Morra area. It is his smallest production Barolo. The soils here, coupled with the relatively high altitude of the Pisapola site, give a forward-fruit style of Barolo. Ascheri vinifies to accentuate this quality, and his Pisapola Barolo is notable for its expressive, fresh and vivid floral and dark berry aromas and flavors. He uses a pneumatic press so as to not extract harsh tannins. Similarly, during the fermentation and maceration period, the juice is regularly circulated over the solids and there is no punching down of the cap. The Barolo Pisapola has an lush texture and soft, silky tannins which underpin this opulent wine. The ripe fruit gives the sensation of sweetness, making the Pisapola the most accessible of the Ascheri Barolos.

Harvest: Early October

Variety: 100% Nebbiolo

Vinification and Aging: 12 days fermentation and maceration period. In stainless steel tanks for 6 months at the end of fermentation; then 24 months in 50% new and 50% older 1800 Litre Slavonian oak casks, followed by 6 months in tank before bottling. Finally, one year in bottle before release.

Bottling date: September 2010

Release date: August 2011



The Pisapola site is the highest in Verduno and is superbly exposed. This ensures a good range of temperatures between day and night which enhances flavor development.

A S C H E R I



PODERE DI RIVALTA
DI LA MORRA - VERDUNO
2007



PISAPOLA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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Vineyard data

Vineyard site: 1.5 Hectares in the commune of Verduno

Year of planting: 1990

Exposure: South-east

Altitude: 400 meters

Soil Type: Fine limestone, clay, and sand

Average annual Production: 850 cases

Vineyard Practice: sustainable



At the top of the vineyard, facing south. Corn is grown on the plain. Across the valley, the towns of Castiglione Falletto and Serralunga d'Alba are visible in the background.