


WINE STORY

In 2015 the winery decided to move towards a further level of the "selection in the selection." The grapes for the production of this wine were sourced from various crus within ten of the eleven municipalities in the Barolo region. All were vinified separately, with a different winemaking procedure and with the aim of highlighting the characteristics of each cru's "terroir." During aging we realized that some of these Barolo crus excelled in power, tannic structure and longevity - characteristics that pushed us to create a new Riserva Barolo.

VINEYARDS & VINIFICATION

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|--------------------------------------|----------------------------------|
| VINEYARD LOCATION: | Various |
| ELEVATION: | Average 300 m.a.s.l. |
| SOILS: | Calcareous and clayey |
| TRAINING SYSTEM: | Guyot |
| FARMING PRACTICES: | Sustainable |
| AGE OF VINES: | 10 - 45 years |
| YIELD: | 5,000 kg |
| GRAPES: | Nebbiolo 100% |
| TYPE OF YEAST: | Selected |
| POST-FERMENTATION PROCEDURES: | Extended maceration 10 - 15 days |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes |
| FILTRATION: | No |
| AGING CONTAINER: | Large Slovenian Oak Casks |
| AGING TIME: | 30 months |
| BOTTLE AGING TIME: | 54 months |
| PRODUCTION: | 5,326 bottles |
| VEGAN: | Yes |

PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Luca Currado Vietti
Winery Founded:
1873
Region:
Piedmont

TECHNICAL DATA

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|------------------------|---------|-----------------------|----------|
| ALCOHOL: | 14.5% | TOTAL ACIDITY: | 5.88 |
| RESIDUAL SUGAR: | .53 g/L | EXTRACT: | 30.8 g/L |