

## BAROLO "PREDA"

Preda is a real "strong point" for us: a Barolo that makes every tasting special. It results from an accurate selection and care from the vineyard up to the wine cellar.

**WINE CLASSIFICATION:** Barolo DOCG.

**GRAPE VARIETY:** 100% Nebbiolo (2 clones).

## PLACE OF ORIGIN

Historic privately-owned vineyard, located in the Preda area, municipality of Barolo. Exposure: West. Soil: tortonian, calcareous-clayey. Altitude: 270-300 m

## THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5,700 vine-stocks per hectare, and the production is reduced by the cluster thinning method.

## VINIFICATION

The grapes are collected when they are fully ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar where they stay for 12 hours in a "drying room" lowering the dampness above 5% the crushing operations are very careful and soft, to preserve the skin quality and not to have the grapestalk in the must. The fermentation takes place thanks to indigenous yeasts at the controlled temperature of about 30°C with repeated and delicate pumping over. The marc maceration is long, 350 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

## FINING

For 24 months in oak barrels; then, the wine is fined for 6 months in bottle.

## TASTING NOTES

Preda shows a bold red ruby colour. This great wine amazes for its intensity with plum jam and mulberry then developed menthol and iodate tones. The structure is huge in the mouth full bodied and licorice and ripened re fruit aromas are really clear in the glass.

## FOOD MATCHES

"Barolo is the king of wines", but also a "king's wine" suitable for the cuisine of strong but elegant tastes, red meat dishes, game, truffle-based recipes, marbled or mature cheese.

## ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 18-20 °C. Ageing: 10 – 15 years from the harvest onwards.

## ANALYTICAL INFORMATION

Alcohol content: 14%/vol.

Residual sugars: 2,5 g/l

Total acidity: 6,1 g/l

Dry residue: 31 g/l



