





# BAROLO

# DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA **GABUTTI**

A vineyard planted in one of the subzones, defined as "top of the line, with high quality characteristics, among the most interesting and prestigious of the municipality of Serralunga d'Alba.

## **Municipality of production**

Serralunga d'Alba

## **Grape Variety**

100% Nebbiolo, "Sotovarieta Lampia, Michet e Rosé"

#### Aspect

South, South-West

# Altitude (a.s.l.)

250-300 m

#### Soil

From a geological standpoint it can be distinguished as belonging to the Lequio Formation with not very compact calcareous-clay marls from the Langhian Stage of the Miocene Epoch.

The slope of the vineyards and their position shielded from the wind confirm what the elderly say, who swear there is a microclimate more favfavorableable for growing the Nebbiolo grape than ever before.

## **Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning.

## Age of the vineyard (years) 35-50

## **Plant density**

4,000 plants

## **Cropping level per hectare**

75/80 ql grapes

#### **Processing**

Crushing/destemming, vinification with fermentation in stainless steel temperature controlled vats with long submerged-cap maceration for 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at temperature 20°C. Storage in stainless steel for 2/4 months.

## Ageing

24 months in large Slavonian oak barrels

#### Refinement

4/6 months in stainless steel and minimum six months in the bottle

#### Alcohol by volume

14.5% Vol (based on the vintage)

### **Acidity**

5.4 g/l

# Sugars (Reducers)

0.3-0.5 g/l

#### **Organoleptic characteristics**

color never too bright, a lovely tone and very stable over time.

Floral aromas with hints of fresh fruit and sweet spices on the palate, a quite savory, well-structured wine, with acids and tannins nicely in step; the latter stand out and tend to be sweet. IT IS a very ageable wine that after proper ageing acquires signs of its pedigree, great elegance, marked minerality and remarkable personality.

# Serving temperature

16°-18°C

#### **Recommended pairing**

Excellent with roasts, game







