

Villadoria

BAROLO LAZZARITO D.O.C.G.

Area of Production: The grapes come from the Lazzarito vineyard of Serralunga d'Alba. The south-south west exposure of the hill, the microclimate and the special composition of the soil - calcareous marl of sedimentary origin – all contribute to the growth of high-quality grapes. The training system is Guyot, with a density of about 4500 plants per hectare, and a yield of about 55 hectoliters. The average age of the vines is 25 years.

Varietal: 100% Nebbiolo

Alcohol: 14%

Wine Notes: The color is typical of Barolo, ruby red with garnet highlights. Rich and ripe, the bouquet has notes of dried roses, violets, spices and truffles. The structure is classic, the texture dense. Its great initial power evolves over the years on elegant and sweeter notes, typical of noble tannins.

Winemaking Techniques: The grapes, harvested by hand, are destemmed and then pressed very softly. Alcoholic fermentation takes place in stainless steel tanks at a maximum temperature of 28 ° C. The time on the skins varies from 25 to 28 days, to emphasize polyphenolic extraction and structure. Directly after the alcoholic fermentation, the temperature of the new wine is used to start spontaneous malolactic fermentation. Aged in medium size Slavonian oak barrels for a minimum period of about 20 months, and then finished off in tanks for a total of 38 months. A wine with an important structure and noble tannins, it reaches its maturity 5 years after harvest and has an evolutionary potential of at least 25 years.

Recommended Pairings: Red meat and game entrees, pastas or sauces flavored with truffles, salumi, charcuterie and cheese. It is advisable to open the bottle one hour before serving.

Reviews:

92 pts - JamesSuckling.com - 2016 vintage

92 pts - JamesSuckling.com - 2015 vintage

94 pts - BTI - 2015 vintage

UPC Code:

