

STROPPIANA

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BAROLO DOCG SAN GIACOMO

VARIETY: 100% Nebbiolo.

SOIL TYPE: medium consistency soil tending to clay.

VINEYARDS: located in San Giacomo, Rivalta di La Morra.

ORIENTATION: east.

ELEVATION: 400 metres.

YEAR PLANTED: 1962.

YIELD PER HECTARE: 50-60 quintals.

VINIFICATION: harvested halfway through October. The must ferments on its pomace for 10 to 15 days at controlled temperatures not exceeding 30°C. Between 4 and 6 pumpovers are carried out daily.

ELEVAGE: when fermentation is complete the wine is decanted to steel tanks and the lees discarded via frequent racking. The wine is then transferred to French oak tonneaux to age for 12 months. It is then blended in 20-25 litre French oak barrels for a further 12 months. When elevage is complete the wine is transferred to a steel tank for several months, following which it is bottled the summer before being put on the market.

ALCOHOL CONTENT: 14-15% by volume.

AVERAGE ANNUAL PRODUCTION: 1700 bottles.

TASTING NOTES: ruby-red with characteristic garnet highlights. Intense nose with pleasing notes of forest floor, intertwined with spice and tobacco notes. Notable for its great refinement and restraint. On the palate it is dry, warm, velvety and enveloping.