



Barolo "Ludo" DOCG 2016

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From vineyards in Cannubi, Terlo, and Bussia
Exposure:	South/Southeast
Altitude:	220-305 meters (721-1,000 feet above sea level)
Soil:	Calcareous marl
Vine Training:	Guyot
Vine Age:	Planted between 1967 and 2002
Tine of Harvest:	Mid to late October
Vine Density:	4,800-5,000 plants per hectare
Total Production:	11,000 bottles
Vinification Process:	The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 16 days.
Aging Process:	50% of the wine is aged in large barrels right away and for 30 months; the other half stays in barriques for 18 months and then moves to large barrels for 12 more months. After blending and bottling, the wine ages in the bottle for 8-9 months.
Alcohol Content:	14.00%
Tasting Notes:	Brilliant garnet with amber highlights. The nose has notes of red berry, tobacco and spices, the wine is full-bodied with a long velvety finish.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 20 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Best with rich, structured dishes, red meat, game and seasoned cheese