



## Barolo "Ludo" DOCG 2017

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From vineyards in Cannubi, Terlo, and Bussia
<b>Exposure:</b>	South/Southeast
<b>Altitude:</b>	220-305 meters (721-1,000 feet above sea level)
<b>Soil:</b>	Calcareous marl
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	Planted between 1967 and 2002
<b>Tine of Harvest:</b>	Mid to late October
<b>Vine Density:</b>	4,800-5,000 plants per hectare
<b>Total Production:</b>	11,000 bottles
<b>Vinification Process:</b>	The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 16 days.
<b>Aging Process:</b>	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.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	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.
<b>Winemaker:</b>	Giuseppe Caviola
<b>Cellaring:</b>	Up to 20 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Best with rich, structured dishes, red meat, game and seasoned cheese