

LODALI

DAL 1939



Barolo DOCG Bricco Ambrogio 2019

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	Roddi
Exposure:	South, Southeast
Altitude:	919 feet (280 meters) above sea level
Soil:	Clay in southeast and limestone in south
Vine Training:	Guyot
Vine Age:	25-30 years old
Vine Density:	4,300 vines per ha
Vine Yield:	7,000 kg per ha
Time of Harvest:	Early to mid-October
Total Production:	9,000 bottles bottles
Vinification Process:	The hand-picked grapes are gently pressed, destemmed and fermented in concrete tanks at a controlled temperature for about 25 days.
Aging Process:	The wine ages several months in Slavonian oak botti (25 hL) and six months in the bottle
ABV	15%
Dry Extract:	29.1 g/l
Total Acidity:	5.73 g/l
Volatile Acidity:	0.70 g/l
Residual Sugar:	0.30 g/l
pH:	3.3
Yeast:	Cultivated
Winemaker:	Walter Lodali /Umberto Cagnasso
Tasting Notes:	Rich and bright garnet red. Ample and persistent nose with notes of ripe red berries. Harmonious on the palate with great structure, full body and length.
Cellaring:	About 20 years
Closure:	Diam
Food/Menu Pairing:	Red meat, mushrooms and truffles.