

LODALI

DAL 1939



Lorens Barbaresco DOCG Giacone 2020

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	Treiso
Exposure:	South
Altitude:	1,017 feet (310 meters) above sea level
Soil:	Limestone
Vine Training:	Guyot
Vine Age:	55-60 years old
Vine Density:	4,300 vines per ha
Vine Yield:	6,000 kg per ha
Time of Harvest:	Early to mid-October
Total Production:	5,600 bottles
Vinification Process:	The hand-picked grapes are gently pressed, destemmed and fermented in concrete tanks at a controlled temperature for about 25 days; maceration with submersed cap for about 25 more days.
Aging Process:	The wine ages several months in Austrian oak barrels (25 hL) and 12 months in bottle.
ABV	15.0%
Dry Extract:	28,6 g/l
Total Acidity:	5.45 g/l
Volatile Acidity:	0.56 g/l
Residual Sugar:	1.17 g/l
pH:	3.35
Yeast:	Cultivated
Winemaker:	Walter Lodali / Umberto Cagnasso
Tasting Notes:	Garnet red with aromas of great complexity and finesse; hints of ripe plum, rose and violet. Well harmonized. Full, richly structured and harmonious on the palate with a long finish.
Cellaring:	20-30 years
Closure:	Diam
Food/Menu Pairing:	Red meat, mushrooms, truffles and aged cheese.