

LODALI

DAL 1939



Lorens 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:	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:	5,200 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:	29.1 g/l
Total Acidity:	5.73 g/l
Volatile Acidity:	0.70 g/l
Residual Sugar:	0.30 g/l
pH:	3.4
Yeast:	Cultivated
Winemaker:	Walter Lodali / Umberto Cagnasso
Tasting Notes:	Garnet red with orange reflections. Great complexity and finesse with notes of ripe plum and licorice. 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.