

paolo scavino
piemonte

barolo DOCG



This Barolo was produced for the first time in 1921. The Nebbiolo grapes for this Barolo come from three townships: Castiglione Falletto, Barolo and La Morra. In Castiglione Falletto is the vineyard Vignolo, and Rocche Moriondino (planted in 1960). In the village of Barolo are two vineyards: the historical cru Vignane (planted 1994–1998) and Via Nuova (planted in 1940) both very important and suitable areas for Nebbiolo. La Morra is a small vineyard which is the third commune in this Barolo. The grapes are hand harvested normally during the first 10 days of October. Maceration and the fermentation occur in steel rotary temperature controlled fermenters. Malolactic fermentation follows in oak barrels. The wine ages in French oak barriques for 12 months and a further 12 months in large French oak casks and finally 12 months in bottle.

grape varieties: Nebbiolo 100%

exposure: 3 vineyards – west and east and southeast

altitude: 270–300m A.S.L.

alcohol: 14.00%

bottles per year: 23,000

acidity: 5.5 g/L

grape yield: 50 q/ha

tasting notes: This classic Barolo is decadent and exotic with wild aromas of ripe berries and black truffles. Full-bodied with ultrafine tannins and an incredible finish.

The Wine Advocate

2005	Barolo	90 points
2004	Barolo	91 points
2003	Barolo	88 points

The Wine Spectator

2005	Barolo	91 points
2004	Barolo	91 points
2003	Barolo	92 points

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