

# ARALDICA FLORI- BAROLO DOCG

BAROLO DOCG, IS THE FINEST EXPRESSION OF NEBBIOLO GRAPES IN PIEDMONT AND IT MUST BE SOLELY COMPOSED OF NEBBIOLO, NO EXCEPTIONS. GRAPES, GENERALLY HIGH IN ACID AND TANNINS, ARE THE FIRST VARIETALS TO UNDERGO BUDBREAK AND LAST TO BE PICKED, WITH HARVEST GENERALLY TAKING PLACE IN LATE OCTOBER. BAROLO FLORI FRUITS ARE SORTED IN THE SOUTH WEST ASPECTS AT AN ALTITUDES BETWEEN 250 AND 400M.

## TASTING NOTES

A complex nose combining plum, mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Tannins are firm and pleasingly supported with plump fruit and a rounded texture, giving a good lengthy finish.

## FOOD PAIRINGS

Perfect with game, long cooking meat, mature cheese.

## VINEYARD & PRODUCTION INFO

Vineyard location:	Barolo and different communes part of the DOCG Area
Vineyard size:	Multiple vineyards owned by associated growers
Green status:	
Soil composition:	Clay with limestone.
Training method:	Guyot
Elevation:	200-400 m a.s.l.
Vines/hectare:	4,000- 4,500 vines/Ha
Exposure:	South-West
Vine Age:	40 years (planted in 1979)
Harvest time:	October
First vintage:	1990
Production:	60,000 bottles

## WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks (10 days at 25°C-28°C)
Maceration technique:	On the skins for 12 days
Type of aging container:	Barrells of 50 hl, Slavonian oak
Length of aging:	3 years
Length of bottle aging:	6 months

## TECHNICAL DATA

Alcohol:	14.0 %
Residual sugar:	0 g/L
Acidity:	5.4 g/L
Ph Level:	3.5
Dry extract:	28 g/L

## PRODUCER PROFILE

Estate owned by:	Claudio Manera (Managing Director)
Winemaker:	Claudio Manera
Total acreage of vine:	2,100 Ac (850 hectares)
Winery Production:	25,000,000 bottles
Region:	Piedmont



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