

# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ALBE® 2012

Selezioni Varietali



“ The true Beauty enclosed in Albe is the caress of the sun that rises every morning in three different moments over the vineyards of this Barolo. With this wine we wish to communicate the exceptional simplicity of nature that makes this everyday miracle an awakening of life. ”

Milena Vaira

**DESCRIPTION:** Albe® is a classic style Barolo, born from three separate vineyards all at varying altitudes and exposures. A traditional Barolo, where character and refined balance, beautiful flavors and ripe tannins merge and gift, with their perfect harmony, a true and authentic identity to this Barolo.

**VARIETY:** 100% Nebbiolo

**VINEYARD AND TERROIR:** Coste di Vergne, Fossati and La Volta are the three vineyards in the highest part of Barolo, where we harvest the grapes, that form the base for this Barolo.

**VINTAGE:** The winter of 2012 will be remembered as one of the coldest of the past years. A wet spring and very dry summer led to surprisingly perfect harvest conditions, which resulted in wines with vibrancy and structure. The Barolos are particularly airy, refined, and with a much more expressive and ethereal flavor profile than the 2010s.

**HARVEST AND WINEMAKING:** The harvest of Nebbiolo grapes in the town of Barolo takes place in the second half of October. The harvest, as well as the transport in small crates, are manually carried out to preserve the whole fruit. A triple selection ensures the best quality of the grapes: first in the vineyard, observing the grapes on the vine, and later with a double sorting in the cellar. The fermentation lasts between 25 and 40 days, depending on the characteristics of the vineyard and vintage.

**AGING:** 30 months in Slavonian oak 50-75hL before bottling.

**TASTING NOTES:** Bright ruby colour. Red fruit and plum flavors, flowers, pine needles and a finish that reminds of bushes. Albe is the harmony of sophisticated and delicate perfumes, supported by an elegant acidity and ripe tannins.