

FRANCO AMOROSO BAROLO DOCG



The palate is elegant and textured, with notes of minty herbs, soft berries, hints of anise all around a tannic core and balanced by ripe acidity.

Franco Amoroso Barolo comes from the “Barolo” and “La Morra” communes . The calcareous marl soils of Barolo and La Morra are fertile and tend to produce softer, more aromatic and fruity wines

<i>Designation</i>	DOCG
<i>Location</i>	Barolo
<i>Vineyard exposure</i>	south
<i>Vineyard elevation</i>	300 m.
<i>Soil composition</i>	Calcareous-clay
<i>Varietal</i>	100% Nebbiolo
<i>Vine training system</i>	guyot
<i>Harvest method</i>	Hand
<i>Harvest date</i>	October 15th
<i>Maceration period</i>	3 weeks
<i>Fermentation period</i>	4 weeks
<i>Fermentation vessel</i>	stainless steel
<i>Maximum fermentation temperature</i>	26° C
<i>Ageing vessel</i>	25 hectoliters Barrels
<i>Ageing time in oak barrel</i>	3 years
<i>Ageing time in bottle</i>	1 year
<i>Type of wood</i>	Oak
<i>Percent new wood</i>	30%
<i>Filtration</i>	Cellulose sheets
<i>Additional bottle ageing</i>	3 months

MICHELANGELO SELECTIONS

