

Franco Conterno

RED WINE

Barolo DOCG *Pietrin*



Denomination: Barolo DOCG
Cru: Bussia, Pugnane and Panerole
Solar exposure: South-West
Composition of the soil: very steep, plastic, hardly workable and rich in clay
Grape variety: Nebbiolo Michet and Nebbiolo Lampia
Production area: Monforte d'Alba, Novello and Castiglione Falletto

Harvest: manual, with grape selection at the vineyard.

Harvest time: middle of October.

Grapes per hectare: 8.000

Vinification: in red, with skin maceration in wood vat.

Fermentation time: must and skins are kept in contact for 15 days, on which alcoholic fermentation takes place, and punched down daily.

Fermentation temperature: variables with peaks of 31°C.

Ageing in cellar: the wine is aged in Slavonian oak barrels (20-30hl capacity) for 24 months.

Ageing in bottle: 12 months.

Bottles produced: n. 12.000 of 0.75 L each.

Food pairing: braised beef, red meat, shank, duck, long seasoned cheese.

Serving temperature: 16° - 18°

Alcohol content: range from 13,50 to 14,50% Alc/Vol depending on the vintage.

Brilliant grenade red in colour with soft orange notes, it is rich, complex on the nose with floral hints. Rich, sweet, tannic, rough, young, and strong on the palate.