



**fratelli
alessandria**
DAL 1830

Barolo Monvigliero docg

Municipality: Verduno

Grape variety: Nebbiolo

Vineyards, Exposure and Altitude: Monvigliero (South – South/West, 250-310 metres)

Average age of vines: above 50 years

Total area: about 1,4 hectares

Soil: limestone and silty

Harvest period and method: by hand, in October

Vine training and Density of plants: Guyot; 4,500 vines per hectare

Fermentation and Maceration: 22 - 30 days in stainless steel tanks at constant temperature of 28 – 30 °C (82,4 – 86 °F)

Ageing and Fining: around 3 years in 20 – 40 hectoliters Slavonian and French oak casks, 2 months in stainless steel tanks and at least 6 months in horizontally laid bottles

Bottling period: at the beginning of the 4th year following the harvest

Longevity: 15-35 years

First year of production: 1978

