

# Cascina Ballarin

## BAROLO DOCG

**Grape varietal:** 100% Nebbiolo

**Vineyard of origin:** La Morra, Monforte d'Alba, Novello

**Planting layout:** 2.30 x 0.90 m

**Altitude:** 250 metres a.s.l.

**Exposure:** south-east

**Vine training technique:** guyot

**Age of vines:** 15-60 years

**Yield per hectare:** 65 quintals of grapes/ha

**Soil:** limestone – blue marlstone

**Harvest:** October

**Vinification:** traditional in temperature controlled tanks

**Ageing:** 26 months in wooden barrels ( 14 months in french oak barriques, 12 months in bigger slavonia oak barrels)

**Further ageing:** After lots of tastings and selections, the wine aged faster ( more ready, smooth, fresh and fruity) is splitted by the future Barolo d.o.c.g. "Tre Ciabot", bottled and then labelled with the name of Barolo d.o.c.g.

12 months in bottle before sale.

**Alcohol by volume:** 14%

**Sensory characteristics:** Ruby red colour of medium intensity with orange reflections, rich and elegant floral bouquet of rose and violet. Fine palate, lightly tannic, persistent and spicy. Suitable for moderate ageing.



**Cascina Ballarin**

Frazione Annunziata 115  
12064 La Morra (CN), Italia  
Tel +39.0173.50365  
[cascina@cascinaballarin.it](mailto:cascina@cascinaballarin.it)