

BAROLO DOCG Tre Ciabòt

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

Further ageing: 8 months in the bottle

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.

The grapes come from vineyards in La Morra, Novello and Monforte d'Alba. The wine is aged in large Slavonian oak barrels, French barriques and tonneaux.



INTERESTING FACTS

We named this Barolo “Tre Ciabot” because the Nebbiolo grapes for this wine come from our three main vineyards, at whose centre is a small house called “Ciabot” in the Piedmontese dialect.

Therefore “Three vineyards”, “Three towns”, “THREE CIABOT”



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