



## Barolo 2009

VINMONOLOPOLETS BESTILLINGSUTVALG: 10584701

### Vineyard

**Grapes:** 100% Nebbiolo

**Production area:** La Morra and Barolo

**Altitude:** 350-480 m a.s.l.

**Soil composition:** Blue marls

**Exposure:** South-South/East-South/West

**Average yield:** 70 ql/ha

**Cultivation method:** Guyot

**Harvesting period:** October

### Cellar

**Winemaking process:** destemming, crushing, maceration in temperature controlled tanks at 25-26°C for 15-18 days with daily pumping over of the must, followed by malolactic fermentation

**Aging:** 30 months in 25 hl Slavonian oak barrels

### Serving and tasting notes

**Tasting temperature:** 16-18°C

**Food matching:** Red meats, game, braised meats, aged cheeses

**Color:** Garnet red

**Nose:** Hints of cherry, rose and violet

**Taste:** Excellent balance between acidity and tannins

**VININOR**  
*Classic Wine*

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