



FEDERICO FERRERO

BAROLO DOCG

Grape varietal: Nebbiolo.

Productions area: Castiglione Falletto.

Hectars: 0,3

Altitude: 200 m.s.l.m.

Slope exposure: sud.

Year of vine planting: 1998.

Method of cultivation: Guyot.

Average yield: 60 q.li/ha.

Alcoholic content: 14,50 % vol.

Vinification: Great importance of the work in vineyard with manual selection of the grapes and in the winery. Crushing, fermentation and maceration in stainless steel tank for about 30 days at a controlled temperature of 28-29 ° C. Following malolactic fermentation in December . Aged in 225 liter French oak barrels for a duration of 24 months. The bottling takes place a beautiful estate and is followed by a further period of aging in the bottle, before the commercialization, of eighteen months.

Wine characteristics: Garnet red color, intense aroma of ripe fruit. Dry taste, good body, soft tannins.

Serve as a room temperature. Best served with red meat and game.



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