

BAROLO, DOCG, 2005

Az. Ag. Piero Benevelli



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This classic styled Barolo is produced by Piero Benevelli. Their 20 acre vineyard is located in Monteforte d'Alba in the heart of Barolo Langa southwest of Alba in Piedmont.

Tasting notes: Bury your nose in your glass and draw in the aroma of this seductive wine. Roses, raspberries and dark berries add a wonderful backdrop to the soft tannins that give this wine its silky finish.

Region: Piedmont

Classification: Barolo DOCG

Area of Production: Monforte d'Alba

Grape Variety: 100% Nebbiolo

Soil: Limey soil with loamy shale

Average Age of Vines: 15-20 years

Trellising System: Guyot

Spacing of Plants: 90 cm

Production per Acre: 2.45 tons

Vinification Technique: 20-25 days of total maceration; alcoholic fermentation followed by malolactic fermentation.

Maturation: Medium toasted oak barrels for 30 months; aged in bottle for 8 - 10 months.

Total Acidity: 6.0 g/l

Residual Sugar: 2.0 g/l

PH: unknown

Alcohol: 14.2%

Total Cases Produced: 500