



CRU

## Barolo DOCG Conca

A wine that serves to remind us of our father Mauro's hard work and dedication. He harvested here for the first time in 1982, the year of the foundation of the company. Conca is a beautiful vineyard with a spectacular amphitheatrical shape, characterized by a sheltered microclimate, which gives our Barolo excellent body and structure, masculine, with a nice punch. Of course, it is Mauro's favourite wine, the one that most represents our story!

**Grape varietal:** Nebbiolo

**Soil:** calcareous/clayey

**Exposure:** sud, south/east

**Harvest time:** October

**Bottles produced:** 3068 (vintage 2015)

**Vinification:** maceration in contact with the grape skins for a duration of 10 days, alcoholic fermentation in steel tanks at controlled temperature, malolactic fermentation and ageing in French oak barriques for 18 months

**In the glass:** a Barolo with a rich and harmonious bouquet with hints of dried fruit and rose petals, with an intense and complex taste, persistent tannins that offer a very long finale