

# Barolo DOCG

An elegant wine with a great personality, structured and harmonic. Garnet with orange hues.

The bouquet is complex, fruity when young and more spicy as it ages. In the mouth it is full, balanced, intense and persistent.

Aged in oak big barrels for 36 months.

The south-facing vineyard is in the borough of Serralunga d'Alba.

**Product Name:** Barolo DOCG  
**Cépage:** nebbiolo  
**Appellation:** Barolo  
**Classification:** DOCG  
**Color:** red  
**Type:** still  
**Country/Region:** Serralunga d'Alba – Piedmont  
**Vintage:** 2013  
**Alcohol percentage:** 14,5 %  
**Sugar rate:** 0,3 g/l  
**Number of bottles produced:** 1500

## WINEMAKING

**Method:** the fermentation takes place in stainless steel tanks at regulated temperature 28°/30°C with frequent pumping over every day for period of 15-20 days and 10 days with submerged peel hat. After, the new wine, is then transferred in oak barrels for Malolactic fermentation and aging where it remains for 36 months. There are no filtration processes and is ready for sell 1 year after bottling.

**Temperature:** 28/30° temperature controlled

**Length:** 30 days

**Malolactic:** in oak barrels

**Aging:** 36 mesi

**Age of barrels:** 6 years old

**Wood type:** big oak barrel with 1800 liter

**Barrels type:** Slavonia oak

**Level of toast:** no toasted

**Percentage of new barrel:** 0%

**Aging time in wood:** 36 mesi

**Minimum aging in bottle:** 1 year

## VINEYARD

**% of Grape / Cépage:** nebbiolo 100 %

**Soil:** calcareus – clay marl

**Exposure:** south

**Agricultural method:** Conventional

**Year of plantation:** 1999

**Date of harvest:** 01/10/2015

**Type of harvest:** manual in cases

**Geolocation:** 44°36'38"N – 7°59'29"E

## BOTTLE

**Empty bottle weight:** 575 g

**Date of bottling:** 12/02/2017

**Aging potential:** 15 anni

**Cork size:** 26x45

**Cork material:** natural cork

**Bottle type:** Albeisa Traditional

**Number of bottles per box:** 6-12

**Box size:** 6 bot. 26x18x31 – 12 bott 26x32x34

## CHEMICAL ANALYSIS

**Dry extract:** 28,7 g/l

**Total acidity:** 5,75 g/l (tartaric acid equivalent)

**Volatile acidity:** 0,82 g/l (acetic acid equivalent)

**Total SO2:** 85 mg/l

**Free SO2:** 30 mg/l



## Azienda Agricola Rusel

Frazione Tre Stelle, 18 – 12050 Barbaresco (Cuneo)

+39 0173 638280

+39 339 302 2902

info@rusel.it

P. IVA 03276850041