



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: 2017
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

Type of harvest: manual in cases

Geolocation: 44°36'38"N – 7°59'29"E

BOTTLE

Empty bottle weight: 575 g

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



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