



BAROLO SCARRONE 'VIGNA AL MANDORLO' DOCG

Traditionally-styled Barolo from single-vineyard called 'Vigna del Mandorlo' in Castiglione Falletto, one of the most prestigious crus in Barolo. Vigna Mandorlo, or *Almond Vineyard*, begins at the foot of the castle of Castiglione Falletto and extends, on three adjoining terraces, over more than three hectares. It is dominated by a large almond tree. The vineyard has a south exposure, with slopes a 25-35% gradient, and lies at an altitude 300-380 meters above sea level. The clayey-calcareous soil is rich in microelements of marine origin, alternated with layers of sandstone, making it particularly suited to producing great Barolo wines.

A long, undisturbed maceration yields rich polyphenols, good structure and complexity that are nicely blended together and softened with patient 3-year ageing in large oak casks (30hl). Intense persistent bouquet of black cherry with hints of rose, leather, coffee beans and tar. Full-bodied, yet well-balanced and smooth. Well suited for long ageing when stored correctly in a dark room and away from sudden temperature changes. Excellent with red meats (roasted, skewered or grilled) and especially with wild game.

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| GRAPE | 100% Nebbiolo |
| LOCATION OF VINEYARDS | Vigna del Mandorlo in Scarrone (Castiglione Falletto) |
| ORIENTATION | South |
| ALTITUDE | 300-380 mt a.s.l. |
| TYPE OF PLANTING | Organic, not certified |
| SOIL | Clayey-calcareous, rich in microelements of marine origin |
| VINIFICATION | Grapes are harvested by hand. Non-invasive wine-making, lengthy maceration and ageing in large casks of 30 hectoliters for 3 years, followed by 2 years in bottle. |
| ABV | 13% |
| OENOLOGIST | Maurizio Giacosa |



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