



Barolo Docg

Lazzarito

Vigna Preve

2015

Vintage description

2015 began with heavy snowfall that allowed for a good accumulation of water in the soil. The vegetative cycle was anticipated, and after a mild spring came a very hot and dry summer. Thanks to the winter water reserves, the plants did not undergo any stress, which allowed for an excellent ripening of the fruit.



Grapes: Nebbiolo - **Harvest:** Mid October – **Village:** Serralunga d’Alba - **MeGA (Cru):** Lazzarito - **Vigna:** Preve – **Soil:** Calcareous Marls and Sandstone (Arenarie di Lequio) 21% Sand, 56% Limestone, 23% Clay - **Maceration:** 12 days - **MLF:** 100% - **Ageing:** 33 months in one single cask of 20 hl- **Bottling:** July 2018

Data

Alcohol: 14,5 % vol – Total acidity: 6,14 g/L – Dry extract: 30,1 g/L

Winemaker Note

This year produced 2364 bottles, 118 magnums and 12 double magnums. In 2015 the Vigna Preve showed great dimension and complexity. The saline component leads the palate as often happens with this plot. There is a particular strength and elegant progression with this vintage.

Tasting notes
