



**fratelli
alessandria**
DAL 1830

Barolo Gramolere docg

Municipality: Monforte d'Alba

Grape variety: Nebbiolo

Vineyards, Exposure and Altitude: Gramolere (South – South/West, 350-450 metres)

Average age of vines: about 30 years

Total area: about 2 hectares

Soil: slightly sandy limestone

Harvest period and method: by hand, in October

Vine training and Density of plants: Guyot; about 4,200 vines per hectare

Fermentation and Maceration: 22 - 30 days in stainless steel tanks at a constant temperature of 28 – 30 °C (82,4 – 86 °F).

Ageing and Fining: 3 years in 20 – 40 hectoliters Slavonian and French oak casks, 2 months in stainless steel tanks and at least 6 months in horizontally laid bottles

Bottling period: at the beginning of the 4th year following the harvest

Longevity: 15-35 years

First year of production: 2001

