



PODERI ALDO CONTERNO

ROMIRASCO BAROLO D.O.C.G.

SPECIES OF VINE:

Nebbiolo, Michet and Lampia varieties.

VINEYARD:

"Romirasco" vineyard, in Bussia (Monforte d'Alba).

HARVEST:

Manual, with grapes selection in the vineyard.

TIME OF HARVEST:

Mid-October.

VINIFICATION:

Red, with skin soaking inside stainless steel vats.

VINIFICATION TIME:

The must stays on contact with the skins for 15 days: during this time the alcoholic vinification usually gets fully complete, and the wine is then drawn off.

VINIFICATION TEMPERATURES:

Changeable, with highest peaks of 32 degrees centigrades.

CELLAR REFINING:

The new wine remains inside stainless steel vats for 3 to 5 months, and it is periodically transferred before being put into big Slovenian oak barrels, where it is left ageing for 28 to 30 months, then, it will be bottled.

NOTES:

The vineyard "Romirasco" is about 50-55 years old and its vines are replanted from time to time. The main variety of Nebbiolo is Lampia and its rootstock is Rupestris du Lot.

