



 ELLENA

Barolo Ascheri

Denomination: Barolo d.o.c.g. Ascheri

Grape variety: Nebbiolo

Production area: La Morra

MGA: Ascheri

Total surface area: 1 hectares

Initiated (year of planting): 1969

Exposure: South-West, West

Altitude: 340 m. above sea level

Soil composition: calcareous – clayey

Yield per hectare: 45 quintals

Harvest: half of october

Fermentation: With Wild yeast

Winemaking: 45 -60 days of maceration on skins. For the first 10 days with frequent cap punch-downs, then for 5 – 7 weeks with traditional maceration with submerged cap.

Ageing: malolactic fermentation and maturation in barriques and barrel for about 30 months.

Bottling: The wine is bottled in summer without filtration and bottle ageing for 9 – 12 months.

Service temperature: 18° C.

Note: alcoholic content 14,50% vol, total acidity 5,80 g/l