

FLORI BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: multiple vineyards owned by associated growers

Soil composition: clay with limestone

Training method: Guyot

Elevation: 656-1,312 ft a.s.l.

Vines/ha: 4,000-4,500 vines/ha

Exposure: South-West

Vines age: 40 years

Harvest time: October

First vintage: 1990

Production: 60,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo

Fermentation

Container: stainless steel tanks

Length: 10 days

Temperature: 77-82 °F

Maceration

Technique: on the skins

Length: 12 days

Aging

Container: 50hl barrels

Wood: Slavonian oak

Length: 3 years

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0 g/l

Acidity: 5.4 g/l

Dry extract: 28 g/l



FOOD PAIRINGS

Perfect with game, long-cooked meat, mature cheese.



TASTING NOTE

A complex nose combining plum, mulberry, ripe strawberry, and brown spice with delicate floral and violet notes.

Tannins are firm and pleasingly supported by plump fruit and a rounded texture, yielding a long finish.

PRODUCER PROFILE

Estate owned by: Claudio Manera

Winemaker: Claudio Manera

Total land under vine: 850 ha

Winery production: 25,000,000 bottles

Region: Piemonte, Italy

