

LUDO

BAROLO DOCG



VINEYARD & PRODUCTION INFO

Soil composition: marly-calcareous
Training method: Guyot
Elevation: Different altitudes
Vines/ha: 4,800 vines/ha
Exposure: South/South-East
Vines age: 20-50 years
Harvest time: mid October
First vintage: 2014
Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation
Container: glazed concrete vats
Length: 22-25 days
Temperature: 86-90 °F
Maceration
Length: almost 30 days
Malolactic fermentation: yes
Aging
Container: big barrels/tonneaux and concrete
Wood: French oak
Length: 24 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 0.44 g/l
Acidity: 5.70 g/l
Dry extract: 28.3 g/l



FOOD PAIRINGS

Pairs well with roasts, braised meats, fillets, pasta with complex sauces, and medium-aged cheeses.



TASTING NOTE

Bright red with a slight amber tint over time, exuberant in its fruit and spice scents, full-bodied, rich, and velvety, with a long finish of tar and spices.

PRODUCER PROFILE

Estate owned by: Matteo Sardagna
Winemaker: Zvonimir Jurkovic
Total land under vine: 75 ha
Winery production: 400,000 bts
Region: Piedmont (Italy)

