

VILLERO

BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 0.5 ha
Soil composition: marly-calcareous
Training method: Guyot
Elevation: 689 ft a.s.l.
Vines/ha: 4,800 vines/ha
Exposure: South/South-West
Vines age: 45 years
Harvest time: mid October
First vintage: 2019
Production: 3,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: glazed concrete vats
Length: 22-25 days
Temperature: 86-90 °F

Maceration

Length: almost 60 days

Malolactic fermentation: yes

Aging

Container: big barrels and concrete
Wood: French oak
Length: 24 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 0.37 g/l
Acidity: 5.78 g/l
Dry extract: 28 g/l



FOOD PAIRINGS

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



TASTING NOTE

Bold color with a long finish and a consistent aftertaste.
The aroma is rich, with hints of red fruits such as ripe raspberry and pomegranate, along with floral notes.

PRODUCER PROFILE

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

