

Barolo DOCG Sarmassa

Location: town of Barolo

Soil structure: clay-silt

Composition of soil: silt 43.2%, clay 30.5%, sand 26.3%

Trellising: Vertical canopy

Vineyard expansion: 1 ha

Pruning system: traditional Guyot

Exposure: West, Southwest

Planting with: 1 m X 2.7 m.

Altitude: 300 m

Plant density: 3,700 plants per hectare

Varietal: Nebbiolo

Sub varietal: Lampia, Michet

Production: about 6,000-7,000 KG / ha

Rootstock clone: 420 A, K5BB

Year planted: 1941/2000

SOIL CHARACTERISTICS

In ancient times, this area was called Salmassa, a name that probably originates from a source of brackish water welling up in its vicinity.

The soil of this vineyard, as is in the towns of Barolo and La Morra is made mostly from SANT'AGATA FOSSIL MARNE (TOV). The wines produced here are of greater quality in dry years: in fact, the highest percentage of clay and silt ensures a larger water retention, resulting in less stress on the vines that dwell in this land.

PRODUCTION PROCESS

The winemaking system is one very close to the traditional method for Nebbiolo from Barolo, with a difference in the length of maceration which in this case is generally higher because the grapes have usually softer tannins.

SERVING RECOMMENDATIONS

Barolo coming from this vineyard is much more elegant resulting in an earlier readiness for consumption. The usual combination suggest the game and red meat but given its elegance, goes well also for the whole meal. This Barolo produced by the family only in great vintages with an indication of the MEGA (Additional Mention of the Geographic) in about 9/10 years after the harvest you will have a great wine for conversation and therefore only recommended in very good company.

