



AZIENDA AGRICOLA VIRNA di Borgogno Virna
Via Alba 73 12060 Barolo(CN) Partita Iva 00739560043 Tel/fax 0173-56120
www.virnabarolo.it

BAROLO PREDASARMASSA

Denominazione d'origine controllata e garantita

VINEYARD

Grape-variety: Nebbiolo sub-varieties Lampia and Michet.

Location: - La Preda vineyard (clayey-marl rich soil dating back to Tortonian era) in the village of Barolo;
- Sarmassa vineyard (clay and sand-rich soil dating back to Helvetian era) in the village of Barolo.

Pruning: Guyot (7-9 buds)

Position: facing south-east for La Preda, south-west for Sarmassa

Vines/hectare: average 5000

Yield in grapes: 5.5-6 t/ha

Year of planting: La Preda 1965, Sarmassa 1973

Altitude: 250-260 metres

The somewhat different soils, exposures and microclimates of the Preda and Sarmassa vineyards combine to produce a well-balanced, harmonious wine packed with the fresh, elegant aromas supplied by La Preda, and the full body and structure catered for by Sarmassa.

WINE-MAKING

Crushing and de-stemming, maceration on the skins for approx. 12-15 days at a maximum temperature of 29-31°C. After drawing off and the first rackings, the wine is aged in Slavonian oak casks and small 500-litre barrels made of new French oak (Allier) for around 2 years. It completes its maturation in stainless steel, prior to bottling without filtration; the bottles are then stored lying down for at least 6 months before labelling and shipping.

TASTING PROPERTIES - CELLAR LIFE

Very deep ruby-red; still rather fresh nose, with hints of red berries steeped in delicate vanilla; dry, full taste, packed with body and structure combined with polyphenolic compounds that cater for lengthy ageing. This is a fine, on the whole still "young" wine showing great potential. It will be at its best after 3-4 years stored lying down in cool, dark surroundings. Serving recommended in large glasses at a temperature of 17-18°C.