



Barolo

-Vineyards of Origin:

- **ZUNCAI**, in Barolo (more than 40 years's plants, altitude: 350m, exposure: South West, in front of Cannubi cru)

Soil: clay-calcareous

- **BOIOLO**, in La Morra (6 years old vineyard, altitude 550m, exposure: South East, over Brunate cru)

Soil: mostly clay-calcareous with a small component of sand

Hectares: 0.82

Annual production: 4,500 bottles

Aging takes place in large **Slavonian oak** barrels for at least 3 years.

The blend of the two different vineyards creates a unique and extremely singular Barolo: smooth, full bodied, elegant and complex at the same time.

The vinification is **traditional** and classic, with the use of large barrels: this represents our philosophy of **slowness** that brings our wines to reach the supreme longevity.