



LISTE RISERVA 2009

Product name: BAROLO LISTE DOCG RISERVA 2009

Grape Variety: 100% NEBBIOLO

Growing Location: Barolo – Liste M.G.A.

Vineyard Position: South, South East 290-370 mt. a.s.l.

Soil: Clayey calcareous marls, with a good presence of sand and a truffle wood that embraces the vineyard

Wine training system: Archetto variation of Guyot system

Planting density: 4.000 plants/ha

Grape harvest: October

Alcohol content: 14.5%

Serving temperature: 18°C



Technical Profile

Spring started regularly and had a climatic trend all in all in the average for the period, with a good increase in sprouts and absence of late frosts. Starting from mid-May and for over a month however, there was a prolonged and exceptional period of unstable time, with abundant and almost daily rains. Not a particularly hot summer but decidedly humid. The maturation started with considerable delay. Since the end of August, fortunately, there has been a long period (over fifty days) of stable weather, often sunny, without significant rain, with mild temperatures during the day and cool at night, which has favored the ripening of the grapes. Between late August and early September the ripening proceeded slowly, but the stable weather, the remarkable difference temperature between day and night and the mild daytime temperatures of the second half of September and early October favored the recovery of sugar concentration. In October, the harvested grapes lend themselves to giving rise to wines particularly suitable for ageing. After the harvest into Liste Vineyard, a soil characterized by structure but at the same time a good percentage of sand, and a truffle wood which thus involves a thermal sum of about 2 ° C lower than the area surrounding, the grapes in the cellar are de-stemmed and crushed. Spontaneous fermentation carried out by indigenous yeasts for about 12 days in steel tanks, controlled temperature (22 – 25 C initially, 29-30 C at the end), followed by a submerged cup maceration for 30 days, stable temperatures 26 °C. After the racking off, the malolactic fermentation starts, and it lasts about 15 days at 22 C. 4 years in Slavonian oak casks (4500L) with a further refining in bottle.

Tasting notes

Garnet red color with orange highlights. Barolo Liste Riserva 2009 is a wine that immediately stands out for a compact nose, with olfactory sensations that refer to the world of spices, with hints of medicinal herbs, such as anise, ginger, but also white pepper. On the palate a wine characterized by extreme sweetness, and retronasal sensations with a return of red fruit.

Perfect pairing

Barolo goes well with important dishes, such as traditional Piedmontese meat main courses. Ranging from world traditions, there is *gulasch* in Eastern Europe. Going to Japan instead grilled meat (*yakiniku*) such as beef. Moving to The United States of America, beef (*angus, wagyu, bue nostral, longhorn*) in the *beef ribs* cut. One recipe is, for example, *onion stout beef*. But if you have the pleasure, even a simple “special” toast is perfect!