



LISTE RISERVA 2012

Product name: BAROLO LISTE DOCG RISERVA 2012

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: 10-12nd October

Alcohol content: 14.5%

Serving temperature: 18°C



Technical Profile

The 2012 harvest can't be considered generous in the production, but characterized by an excellent raw material in terms of plant protection. Wines are extraordinarily well balanced. Winter was irregular, with mild temperatures initially. The coldest weather arrived a little later than usual, and the low temperatures which continued throughout the month of February were also accompanied by heavy snowfalls, this contributed to create good water reserves. Spring was cool and rainy between March and April, but temperatures increased considerably in May. The abundance of water combined with high temperatures increased the vegetative growth. Summer was marked by medium-high temperatures, which reached their peak in the second half of August. Nevertheless, no water stress issues were recorded thanks to the important water reserves which were build up during winter and spring. The harvest of the Nebbiolo variety opened in early October, the grapes had a strong ability to provide well-structured wines good for a long aging. 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 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. This Barolo Liste Riserva refers to a precise image: close the eyes and you have the image of this wine that it can be described through a colour, blue. A Riserva with an incredible depth. Feeling cold, blue. On the nose notes of cherries in spirit, spicy hints of laurel leaves. The entrance on the palate is then pyramidal, immediately touching the cheeks, and then closing in a pyramid going towards the bottom. A tasty wine. Leaves a clean finish thanks to a tannin that closes and leaves an incredibly desire to start over with a new sip. A compact wine.

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!