



RISERVA LISTE 2017

Product Name: BAROLO LISTE DOCG 2017

Grape Variety: 100% NEBBIOLO

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

Vineyard position: South/ South - East; 290-370 mt. a.s.l.

Soil: Calcareous and clay marl, rich in sedimentary clay

Wine training system: Archetto variation of Guyot system

Planting density: 4.000 plants/ha

Grape harvest: 29th – 30th September

Alcohol content: 14.5%

Serving temperature: 16 °C



Technical Profile

2017 was a hot and dry year with little rainfall. It was not so easy as a vintage that led to an early harvest. The year opens with little snowfall and a mild climate. In Spring, on the other hand, rains and temperatures were recorded above the seasonal average. This resulted in an early development of the vine. At the end of April, however, a sudden drop in temperatures led to widespread frosts, but thanks to the altitude of our vineyards, fortunately it did not hit us. A situation that occurred throughout Italy, also causing inconvenience to our vineyards in Barolo. Fortunately, since May the climatic situation has returned to seasonal parameters, stabilizing with consequent favorable conditions as regards the phytosanitary aspect. The Summer brought with it high temperatures and a dry climate. Between the end of August and the beginning of September, the rain returned to help the vine, thus rebalancing the presence of water in the soil, precisely in the delicate phase of grape ripening. The meteorological situation returned to its parameters from the beginning of September: temperatures dropped and excellent temperature changes were recorded between night and day, essential for a great harvest. Despite a hot year and the risk of sometimes astringent tannins, the operations in the vineyard were essential to obtain wines with balanced and "sweet" tannins. We have not trim the tops of shoots, we drill holes in the ground to channel the water into compact soils to keep the humidity in it and we have not thinned out. Quantitatively, it was one of the less abundant vintages, just over half, and for this reason we only harvested the most beautiful part in the vineyard, with grapes of great quality. In this vintage the Nebbiolo grape has again shown its great ability to adapt even in less favorable climatic conditions.

After a strict selection of Liste grapes, 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 follows in large concrete tanks, at a temperature between 22 ° and 28 ° for about 15 days. Subsequently, a submerged cap maceration takes place in concrete for 30 days, at which time the malolactic fermentation also takes place. The wine is then transferred into large Slavonian oak barrels where it will refine for just over 3 years. Concrete passage and subsequent bottling. A long refinement in the bottle follows.

Tasting notes

Intense ruby red with garnet reflections. Liste is that Barolo that takes its time before starting to tell its story, but thanks to this hot year gradually reveals intense notes of red fruits, such as morello cherry and wild berries and final ripe rose notes. On the palate a tight sip and a perfect tannic texture that gives life to a wine with great aging potential. A deep, tumultuous and incisive 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 for example fish, such as Black Cod (Alaskan fish marinated with sugar, sake, miso).

Moving to The United States of America, beef (angus, wagyu, bue nostral, longhorn) in the brisket cut. One recipe is, for example, onion stout beef.

But if you have the pleasure, even a simple "special" toast is perfect!