



CASCINA IN LANGA

AMALIA

## Barolo 2014

*Nebbiolo grapes find their fullest expression in Barolo, a traditional wine that represents the best of Italy's enological heritage. The vintage 2014 was climatically difficult: it was very cold and rainy. In order to maintain the usual high level of quality of our Barolo, we therefore decided not to make the 2 single cru but to produce a single great wine with the best grapes from our vineyard Fantini in the "Bussia" area and from our vineyard "Le Coste di Monforte".*



# Barolo 2014

**Vinification** — The grapes are harvested by hand to be made into wine immediately. After crushing and destemming the grapes, the fermentation starts with daily pumping over until the end of the fermentation, where the mass of skins is punched down for about 20 days.

After racking the must, the wine undergoes malolactic fermentation, so important to make a really good red wine. After that, the wine ages in French oak tonneaux barrels (26 HL) for about 24 months. At the end of this process it is bottled and left to age in the bottle.

**Denomination** — Barolo D.O.C.G.

**Town** — Monforte d'Alba

**Grape variety** — 100% Nebbiolo

**Vineyard position** — 1 hectare in the La Coste subzone of Monforte, 2 hectares in the Bussia area, Fantini vineyard.

**Tasting notes** — Intense ruby red with orange highlights; bouquet of red berries, violet and a slight hint of vanilla. Incipient hints of herbs and licorice, olfactory basis that for a Barolo is a prelude of great complexity with aging in bottle.

Pleasant tannins, full and harmonious taste with a lingering and agreeable finish.

**Yield** — 40 q/ha

**Vineyard characteristics** — Fantini in Bussia area, west facing, average altitude 450 metres above sea level, Bussia subzone characterized by the sandstones of Diano belonging to the Tortonian stage with a high proportion of sand. Le Coste in Monforte, east-south east facing, average altitude 400 metres above sea level, last Barolo hills in the Serralunga direction. The type of soil is marne di Sant'Agata fossili sabbiose of the Tortonian ages.

**Year of planting** — Fantini di Bussia year 2007 – Le Coste year 1982

**Training system** — Guyot

**Planting density** — 5000 vines per hectare

**Alcohol by volume** — 14%

# AMALIA

CASCINA IN LANGA

*Amalia Cascina in Langa* ®

Località S. Anna, 85 – 12065 Monforte d'Alba (Cn)

Phone +39.0173.789013 – Fax +39.0173.789950

P. IVA 03145870048 – e-mail: [info@cascinaamalia.it](mailto:info@cascinaamalia.it)

[www.cascinaamalia.it](http://www.cascinaamalia.it)