



- ➔ **Cultivation area:**
Barolo
- ➔ **Exposure and altitude:**
East; 330-350m
- ➔ **Grape variety:**
100% Nebbiolo
- ➔ **Vinification:**
maceration for 30-35 days
- ➔ **Aging:**
36 months in large oak barrel
- ➔ **Serve at:**
16/18 °C

BAROLO TERLO DOCG 2016

Terlo is one of the rare cru ('Menzione Geografica Aggiuntiva') of the area. Under the current demarcation, which was finalised in 2010, it occupies just 20 hectares, one of which is the property of L'Astemia Pentita.

In this area the soil consists of a bluish-grey marl of Tortonian origins and a sub-alkaline soil, rich in calcium and macro and micro-elements. Traditionally the grapes in these vineyards have been the backbone of the great, classic Barolos.

The vines of the Terlo MGA are characterised on the nose by their mineral and earthy impact which evolves into an attractive fruit and floral aroma. Notes of red and black fruit follow hints of mature cherry and citrus with touches of a rather sweet spice and the clear sensation of flowering violets.

A Barolo with a young aromatic structure. More complex notes develop as it ages in the bottle, together with a pleasing and aristocratic elegance. An intriguing but never excessive wine, with intense tannins and a touch of balsamic. On the palate, a lingering tension can still be perceived from its earlier evolution.

To be opened from time to time to understand how it is evolving.

