



# ELLENA

## Barolo

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**Denomination:** Barolo d.o.c.g.

**Grape variety:** Nebbiolo

**Production area:** La Morra

**Vineyard:** Ascheri

**Total surface area:** 1,3 hectare

**Initiated (year of planting):** 1970 - 2002

**Exposure:** South-West, West

**Altitude:** 310 m. above sea level

**Soil composition:** calcareous – clayey

**Yield per hectare:** 60 quintals

**Harvest:** half of october

**Fermentation:** With Wild yeast

**Winemaking:** 45 -60 days of maceration on skins. For the first 10 days with frequent cap punch-downs, then for 5 – 7 weeks with traditional maceration with submerged cap.

**Ageing:** malolactic fermentation and maturation in barriques and barrel for about 30 months.

**Bottling:** The wine is bottled in summer without filtration and bottle ageing for 9 – 12 months.

**Service temperature:** 18° C

**Note:** alcoholic content 14,50% vol, total acidity 5,90 g/l