



Schiavenza Barolo DOCG Prapò



CLASSIFICATION:

Barolo DOCG, Prapò (cru single vineyard).

GRAPE VARIETIES:

100% Nebbiolo.

GROWING LOCATION:

Prapò, Serralunga d'Alba Piedmont, 350 meters (1150 ft) a.s.l., overall surface 20 acres.

VINEYARD:

Calcareous and tuffaceous ground. South-East exposure. Guyot cultivation. Density 4000 plants/hectare. Vineyard surface 1.20 acres.

MATURATION AND REFINEMENT:

Fermentation in cement vitrified tanks. Refinement in large Slavonian oak casks 20-40hl (630 - 1060 gallons) for 36 month.

TASTING NOTES:

Colour: Intense pomegranate with ruby veins

Nose: woody fruits, violet and rose

Palate: solid, intense with velvet tanniins

ALCOHOL CONTENT: 15.1% vol.

RECOMMENDED PAIRINGS:

Game meat (venison, elk, deer, pigeon). White truffles.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 6174 bottles vintage 2010.

RATINGS:

94 points Wine Spectator (vintage 2009)

93 points Wine Spectator (vintage 2010)



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