



VINTAGE 2019

Barolo DOCG *Perno*

A wine with quite pronounced and intense color and hues, stable over time. Bouquet always very broad, intense and persistent.

Great vinous sensations are alternated with notes of ripe fruit, noble woods, spices and licorice.

On the palate great sensation of warmth; acids and tannins always very evident but turning to sweet, very long final aromatic persistence.

It is a great wine for long aging.

Recommended for all those who like wines with great personality, elegance and refinement. This Barolo is especially suited to tenacious and stubborn people who are able to wait a few years before opening the bottle because only at that time will the wine express itself at its best.

Recommended pairings: excellent with roasts, game.

Base information

Product Name: Barolo Perno
DOCG 2019

Vine: Nebbiolo

Denomination: Barolo

Classification: DOCG

Color: Red

Type: still

Country/Region: Piedmont

Vintage: 2019

Alcohol content: 14.59

Residual sugar: 0.34

**Number of bottles
produced:** 6,500

Vineyard

% Grape/Vine: 100%
Nebbiolo

Soil: Sand/Clay

Exposure: Southeast

Agricultural Method:
Traditional

Year of planting: 1963

Harvest date: 20/10/2019

Type of harvest: Manual in
crates

Geolocation: Perno di
Monforte d'Alba

Winemaking

Bottle

Weight of the empty bottle:
550 g

Bottling date: 10/10/2022

Aging potential: 15 years

Cork size: 24x44

Cork material: Cork

Bottle type: Albeisa

Number of bottles per box:
6

Box size: 17x31x26

Method: Destemming-crushing, vinification with fermentation in temperature-controlled stainless steel tanks with long submerged cap maceration for 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at a temperature of 20°C. Storage in stainless steel for 2/4 months

Temperature: 30°C

Duration: 3 months

Malolactic: carried out

Aging: Aging 24 months in large Slavonian oak barrels
Aging 4/6 months in stainless steel and minimum 6 months in bottle

Age of barrels: 5 years old

Barrel type: Large barrel

Type of wood: Slavonian

Roasting level: Low

Percentage of new barrels: zero

Time in wood: 24 months

Minimum time in bottle: 6 months

Acknowledgements

James Sucklina
2023 — 94 / 100
