



CASCINA IN LANGA

AMALIA

Barolo Le Coste di Monforte

This is the first Barolo cru from Amalia Cascina in Langa, one produced with a selection of grapes from the prestigious Le Coste vineyard in Monforte d'Alba.



Barolo Le Coste di Monforte

Denomination — Barolo D.O.C.G.

Town — Monforte d'Alba

Grape Variety — 100% Nebbiolo

Vineyard Position — 1ha in the area of Le Coste in Monforte

Vineyards — Le Coste in Monforte d'Alba, east/southeast exposure, average altitude of 400m above sea level on the last hills of Barolo before Serralunga. The type of soil is marne di Sant'Agata fossili sabbiose of the Tortonian ages.

Year of planting — 1982

Training System — Guyot

Planting Density — 5000 vines per hectare

Yield — 6000 kg/ha

Winemaking method — The grapes come from a single vineyard and are picked by hand. Fermentation takes place with maceration of the skins on the must for around 20-30 days depending on the harvest and according to tradition. After maceration the wine undergoes malolactic fermentation to then age in 2,600-liter French-oak barrels for around two and a half years. The wine then ages further in the bottle before sale.

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