

# Amalia Cascina in Langa Barolo 2018



# **Amalia Cascina in Langa**

## **Barolo 2018**

*Denomination:* Barolo Docg

*Grape variety:* 100% Nebbiolo. We use for this Barolo the grapes from our two cru vineyards Le Coste di Monforte and Bussia vigna Fantini that we do not use for our two single-vineyard Barolos.

*Municipality:* Monforte d'Alba

*Alcohol by Volume:* 15%

*Sugar residue:* 0,38 g/l

*Total Acidity:* 5,25 g/l in tartaric acid

*PH:* 3,57

*Total Dry Extract:* 27,7 g/l

*Number of bottles:* about 1.000

*Vineyards Characteristics:*

Bussia vigna Fantini vineyard:

West/South-West facing, about 450 metres above sea level. Soil: Arenarie di Diano.

Fly over the vineyard:

<https://landing.barolomga360.it/amalia-fantini/?lang=en>

Year of planting: 2007

Training System: Guyot

Planting Density: 5.000

Le Coste di Monforte vineyard:

East/South-East facing, about 400 metres above sea level. Soil: Marne di Sant'Agata sabbiose.

Fly over the vineyard:

<https://landing.barolomga360.it/amalia-le-coste/?lang=en>

Year of planting: 1982

Training System: Guyot

Planting Density: 5.000

*Yield:* 60 q/ha

*Vinification:* The grapes are harvested by hand to be made into wine right away. After destemming and crushing the grapes, the alcoholic fermentation starts. The maceration lasts for about 20 days, with pumping overs. Before going in wooden barrels, the wine undergoes malolactic fermentation in stainless steel tank. The wine then ages for thirty months in French oak barrel of 500 litres. Bottling and refinement in the bottle follows before marketing.