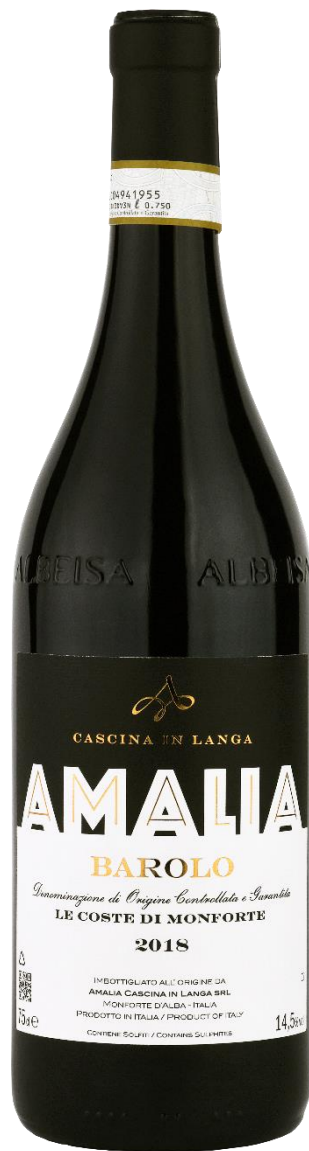


Amalia Cascina in Langa Barolo “Le Coste di Monforte” 2018



Amalia Cascina in Langa
Barolo “Le Coste di Monforte” 2018

Denomination: Barolo Docg

Additional Geographic Mention: Le Coste di Monforte

Municipality: Monforte d’Alba

Grape variety: Nebbiolo 100%

Alcohol by Volume: 14,5%

Sugar residue: 0,33 g/l

Total Acidity: 5,28 g/l in tartaric acid

PH: 3,55

Total Dry Extract: 27,1 g/l

Number of bottles: about 3000

Vineyard Characteristics: East, South-East facing. Altitude about 400 metres above sea level. Soil: marne di Sant’Agata sandy fossils.

Fly over the vineyard:

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

Year of planting: 1982

Training System: Guyot

Planting Density: 5.000

Yield: 60 q/ha

Harvest day: 8 10 2018

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 daily pumping overs. Before going in wooden barrels, the wine undergoes malolactic fermentation. The wine then ages for 32 months in French oak Barrel of 2600 litres.

Bottling and refinement in the bottle follows before marketing.