

# 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 40 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.