



## Preve Barolo Riserva Docg 2006

### Vintage description

The climatic pattern during 2006, distinguished by relatively little rainfall and a succession of more or less extended periods with temperatures above or below the average, had a direct affect on the vines, in which spells of rapid vegetative development alternated with relatively inactive periods.

All the early and medium-early ripening grapes benefited. The whites (Favorita and Arneis) reached excellent degrees of ripening, with medium-high alcohol, balanced acids, and very intense aromas. The Dolcetto grapes were picked with outstanding properties, which have produced wines of enormous potential in the winery, with excellent alcohol values, the right acidity, and very intense colours.

As far as the medium-late and late ripeners (Barbera and Nebbiolo) are concerned, the rain in the middle of September was a cause of considerable concern amongst growers. Once again, however, the growers who proved to be astute in their tending of the vines and attentive in the balanced way they controlled the production of the plants were rewarded with a more than satisfactory state of health in the vineyard. The results obtained by those who had the patience to wait before harvesting were sound grapes of excellent quality. Following vinification in the winery, the wines were showing very complex bouquets, the right acidity, and adequate alcohol: properties which are perfectly in line with those of the last great vintages.

**Varietal Composition:** 100% nebbiolo

**Harvest:** towards mid-October

**Vineyards:** vineyards "Parafada" in Serralunga d'Alba and "Conterni" in Monforte d'Alba

**Maceration:** 8-12 days depending on the vineyards

**MLF:** 10 days approximately

**Blending period:** spring 2005

**Ageing wood:** first 12 months in small barrels, following 12 months in big cask

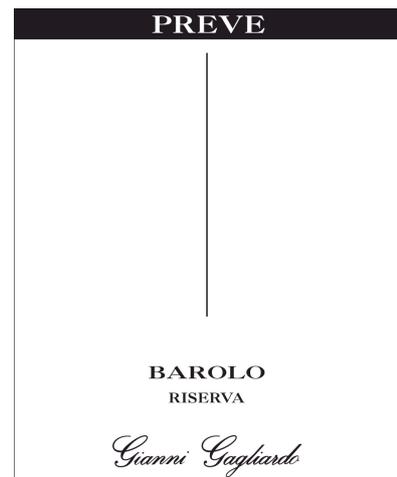
**Wood ageing length:** 5 yrs for the appellation Riserva

#### Wine analysis

Alcohol: 14,5 % by volume

Total acid: 5,6 %

Dry extract: 29,00 g/l



### Winemaking

Every plot was picked at proper time, crushed and was fermented and macerated separately for 8 to 12 days without any addition of yeasts and without any warm up of the tanks. The temperatures of fermentations in that way followed the natural curve, without any winemaker intervention. After the fermentation the new wines were transferred into the wood for FML and ageing. Weekly batonnage was done until the spring, when after a blind blending section, the wines from Serralunga and Monforte villages were put together in order to give respectively "ageing potential and minerality" and "length".