

CAMERANO 1875

VITICOLTORI IN BAROLO



BAROLO DOCG
TERLO

VINEYARD:
Barolo - Terlo

GRAPE VARIETY:
100% Nebbiolo Michet and Lampia
varieties.

DENSITY:
4800 vines/Ha

YIELD PER HECTARE:
80 QI/Ha



BAROLO DOCG TERLO

Historic Barolo vineyards overlooking the town, owned by our family for several generations.

TASTING NOTES:

Intense ruby red color with garnet hues that intensify with aging. A classic and traditional Barolo with aromas and flavors of berries, licorice, truffles, violets and spices. Intense aroma, body of great complexity and persistent noble tannins on the finish.

PAIRING:

First courses with game, braised meats, roasts and aged cheeses.

FORMATS: 0,75 1,5 3 5 liters

AVAILABLE VINTAGES: 2009 2011 2012 2013 2014 2015 2016

ALCOHOL CONTENT: 14% /15%

VINIFICATION SYSTEM: long fermentation in steel and concrete tanks for 20/22 days, the wine is placed in large Slavonian oak barrels of 30 and 50 hectoliters for aging.

SERVING TEMPERATURE: 18°

AGING: minimum aging of 3 years in large oak barrels first, and the last period in the bottle.

PRODUCTION AREA: Municipality of Barolo

VINEYARD: Terlo

VINES AND PERCENTAGES: 100% Nebbiolo Michet and Lampia varieties

DENSITY: 4800 vines/Ha

EXPOSURE: south/south east

ALTITUDE 300 - 320 meters above sea level

SOIL COMPOSITION: marly calcareous clayey terrain

TRAINING: Arched Guyot

VINEYARD AGE: from 20 to 25 years

HARVEST: around mid-October

YIELD x Ha: 80 Ql/Ha
