

Incanto



BAROLO

Denominazione di Origine Controllata e Garantita

44°38'14.487"N 7°57'16.500"E

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The entire production of Incanto Langhe wines, produced by Azienda Agricola Fratelli Ferrero, is made exclusively with grapes grown on property lands, personally cared for by Renato Ferrero. His constant presence through the entire process allows Ferrero to shape the wine already in the vineyard in an extremely natural way, with only soft finishing touches made in the winery. Our Barolo DOCG is obtained from three different terroirs of La Morra area: the Rivalta terroir and the Merlotti terroir, which give the classic floral scents, and the precious Bricco Luciani terroir, that grants complexity and structure to the wine.

Grapes and vineyards: 100%

Nebbiolo grapes, manually selected from vines raised with the classic Guyot method, yielding about 80 q/he. The vineyards are entirely located in La Morra area; the average age of the Rivalta and Merlotti's rows is 30 years old, while the Bricco Luciani's peaks up to 60 years old.

Production area: our Barolo DOCG terroirs, located in the prestigious area of La Morra, are of calcareous structure, with an overall slope of about 25%. The Merlotti terroir, firstly implanted in 1971, is exposed South-West at 400 m above sea, while the Rivalta terroir, firstly implanted in 1990, is also exposed South-West at 300 m above sea level; the precious Bricco Luciani terroir is entirely exposed South at 270 m above sea level.

Wine production: thinning process starts in July and ends in September with the cutting of unripe grapes. Harvest starts at the beginning of October, carried out by hand. The selected grapes are left fermenting for 10 days in stainless steel tanks, with up to 30 scheduled reassembles per day, during the first half of the process. The final step is racking, in order to separate the wine from skins.

Aging: 6 months of aging in stainless steel tanks, during which the malolactic fermentation is carried on, with at least 3 decanting processes. Finally, the wine is left to age in large 3000 l Slavonian oak barrels for 18 months.

Tasting notes: vivid orange red colour, with nice transparency. The aroma is complex with marked wild berries notes and a tobacco scent that gives structure and elegance. The mouthfeel is thick and appropriately tannic, smoothed by a balanced roundness. Persistent aftertaste.

Food pairing: great with roast and grilled meat; perfect with selection of mature cheeses and salami.

Bottle size:

Albeisa 750ml

Serving temperature:

16°-18°C

Alcohol:

13,5%



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