



Mainerdo[®]

BAROLO DOCG REGRETE'



Grape variety: Nebbiolo for Barolo
Area of origin: Municipality of Serralunga d'Alba
Cru: Rivette – Serralunga d'Alba, below the castle.
Total vineyard surface: 0.32 Ha
Google Earth Coordinates: 44°36'34.10"N 7°59'54.08"E
Exposure: South / South-East
Soil: Tortonian soil rich in very compact blue marl.
Plants per hectare: from 3500 to 4700.
Vine training system: Guyot with 8-9 buds.
Harvest: By hand into crates of approx. 20 kg.
Average production: 45 hl. per hectare
Vinification: in stainless steel tanks at 28-30°C for 22 days
Ageing: in Slavonian oak barrels for 4-5 years

Colour: deep ruby red with subtle orange hints.
Bouquet: brushwood, white truffle, goudron, liquorice, spices, coffee and cigar boxes.
Palate: full-bodied and balanced, with a strong personality
Pairing: mature cheeses, grilled red meats, game, mushroom dishes, international cuisine.
Serving temperature: 20-22° C
Alcohol content: 14 – 14,5 % vol.
Bottle per year: 3000-3600
Bottle sizes: 75 cl.



Azienda Vitivinicola Mainerdo

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