

Curto Marco Barolo La Foia 2018

Type:	Red Still Wine
Ingredients:	100% Nebbiolo
Region/Subregion:	Piemonte - Barolo, Barolo DOCG
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	14.50%
A closer look...	
Total Production:	550 cases total
Vineyard:	Arborina sud exposure. 320 -360 m.a.l.s.
Soil:	Blue marne of Sant'Agata
Age of Vines:	1940
Vineyard Size:	1.5 ha
Climate:	Springtime was rainy and difficult, luckily the summer was hot and dry and changed the vintage, the grapes finding good hydric reserve grown well.
Farming Methods:	Organic and natural agriculture practices. No chemical fertilizers, only natural manure and mycorize, and no chemical pesticides only sulfur and a little quantity of copper and many vegetal products resistance inductors
Fermentation Methods:	Spontaneous fermentation, skin contact for 22 days, with manually punching down
Winemaker:	Nadia Curto
Elevation:	1 year stainless steel tank, 2 years oak barrel of 25 HL, 1 year bottle
Fining/Filtration:	No
Residual Sugars:	1.20 g/l
Acidity:	5.49 g/l
SO2:	30 mg/l

All about this bottle

The harvest of Nebbiolo is normally done at the end of September-October. The grapes, picked by hand, are crushed and de-stemmed and fermented without the addition of selected yeasts. During the fermentation we proceed with manual repassing and pouncing down. After a maceration of about 20 days, it is drawn off and, after the malolactic fermentation takes place, the aging starts in oak barrels of 20/30 HL for two years. It is bottled in the summer months of the third year without clarification or filtration. At the fourth year after a year's aging in bottle it is put on the market. The character is ethereal, elegant, with hints of rosehip petals, licorice, leather and truffle. The taste is warm, full, robust and at the same time velvety and soft. This is the traditional interpretation of Barolo.

