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BAROLO D.O.C.G.

Kind of wine:	red
Grape varietal:	Nebbiolo 100%
Appellation:	DOCG
First vintage:	2006
Production:	4500 bottles / 375 cases
Area an municipality of production:	Langhe, Perno in Monforte d'Alba
Vineyard surface and his productivity:	1 ha; 38 hl per hectare
Exposure and altitude:	south-east, 400mt above sea level
Type of soil:	mosaic of tufaceous and clayey marls
Average age of the vines:	45-50 year old
Way of farming the vineyard:	manual plough; bovine manure
Harvest period:	last ten days of October; manual harvest in 20kg racks
Fermentation tubs:	rotor fermentor
Fermentation temperature:	30°-31° C
Length of fermentation and maceration:	20-30 days
Barrel program:	24 months in French oak barriques (50% new - 50% second passage)
Oenological operation in order to stabilize the product:	decantation only, helped by natural seasonal temperature