

# Domani



**Variety:** 100% Nebbiolo

**Altitude:** 300 a.s.l.

**Soil:** Clayey-calcareous

**Farming:** Organic

**Training system:** Guyot

**Average plants age:** 25 years

## Barolo

**Denominazione di Origine Controllata e Garantita**

Time does not exist but for certain great wines it is necessary: Tomorrow, this is our Barolo. Tomorrow because it is necessary to wait to enjoy an organoleptic balance dictated by this wine that represents the King of Italian enology. We vinify grapes from our vineyards in La Morra and Grinzane Cavour in this wine. The goal is to produce a well-drinking Barolo that respects the characteristics of the vintage and the winery's style.

**Harvest time depending on the vintage:**

Late September/October

**Fermentation:** With indigenous yeasts, maceration 30/40 days on skins

**Aging:** 18 months in wooden barrels, 12 months in bottle

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**Variety:** 100% Nebbiolo

**Altitude:** 300 a.s.l.

**Soil:** Clayey-calcareous

**Farming:** Organic

**Training system:** Guyot

**Average plants age:** 25 years

## Barolo

**Denominazione di Origine Controllata e Garantita**

## Boiolo

Time does not exist but for certain great wines it is necessary: Domani, this is our Barolo Boiolo. Domani because it is necessary to wait to enjoy an organoleptic balance dictated by this wine that represents the King of Italian enology. In Boiolo we focus on the typical characteristics of this cru that embrace the marls of Sant'Agata on one side and an eastern exposure on the other: balsamicity intertwining warm herbaceous hints, ripe fruit in transition to more toasty hints. Deep, intense and ethereal.

**Harvest time depending on the vintage:**

Late September/October

**Fermentation:** With indigenous yeasts, maceration 30/40 days on skins, depending on vintage submerged cap maceration

**Aging:** 18 months in wooden barrels, 24 months in bottle

# Domani



**Variety:** 100% Nebbiolo

**Altitude:** 450 a.s.l.

**Soil:** Clayey-calcareous

**Farming:** Organic

**Training system:** Guyot

**Average plants age:** 25 years

## Barolo

**Denominazione di Origine Controllata e Garantita**

### Coste di Vergne

Time does not exist but for certain great wines it is necessary: Tomorrow, this is our Barolo C. Tomorrow because it is necessary to wait to enjoy an organoleptic balance dictated by this wine that represents the King of Italian enology. In Coste di Vergne we focus on the typical characteristics of this cru located in the commune of Barolo.

Here we find a higher than average altitude of the area, which is around 400 m.a.s.l., a southern exposure and richer soil, these characteristics bring out hints of ripe fruit that prevail over balsamic notes. The wine is thus round, persuasive and intriguing.

**Harvest time depending on the vintage:**

Late September/October

**Fermentation:** With indigenous yeasts, maceration 30/40 days on skins, depending on vintage submerged cap maceration

**Aging:** 18 months in wooden barrels, 36 months in bottle