



→ **Cultivation area:**
Barolo

→ **Exposure and altitude:**
south-east; 330-350m

→ **Grape variety:**
100% Nebbiolo

→ **Vinification:**
maceration for 30-35 days

→ **Aging:**
36 months in barrel

→ **Serve at:**
16/18 °C

BAROLO TERLO DOCG 2017

Terlo is one of the lesser known cru ('Menzione Geografica Aggiuntiva') of the region. Under the current demarcation, which was finalised in 2010, it occupies just 20 hectares, one of which is the property of L'Astemia Pentita.

In this area the land consists of a bluish-grey marl of Tortonian origins and a sub-alkaline soil, rich in calcium and macro and micro-elements. Traditionally the grapes in these vineyards have been the backbone of the great, classic Barolos.

The vines of the Terlo single vineyard are characterised on the nose by their mineral and earthy impact which evolves into an aroma of black fruit.

A Barolo with a young but attractive aromatic structure, it loses little of its natural self over time. More complex notes develop as it ages in the bottle, together with a pleasing and aristocratic elegance.

An intriguing but never excessive wine, with very intense tannins and a touch of balsamic. On the palate, a lingering tension can still be perceived from its earlier evolution.

To be opened from time to time to understand how it is evolving.



91 POINTS



92 POINTS



96 POINTS