

BARALE FRATELLI

Piedmont -- Italy

- Certified Organic
- Founded in 1870, 13ha centered around Barolo and Monforte (Bussia Soprana)
- Fermentation with rigorous selection of native yeasts from Castellero cru
- Vines replanted by massale selection, including old clones and the rare Nebbiolo Rose
- Classic Piemontese winemaking: aging in 15-60hl botti, 2-4 week macerations,
- Eleonora and Gloria have refined the family's natural winemaking style, esp. lowering sulfur (30 mg/l at bottling)

Langhe Arneis DOC 2022



- Vineyard: young-vine plots in Castellinaldo (Roero)
- Harvest: early September
- Vinification and Aging: de-stemmed fruit, stainless steel fermentation and aging. 4,000 bottles produced.

Dolcetto d'Alba Le Rose DOC 2022



- Vineyard: Coste di Rose, between Barolo and Monforte
- Harvest: mid-September
- Vinification and Aging: de-stemmed fruit, stainless steel fermentation, 8-10 months aging (incl. malo) in large cask. 8,000 bottles produced.

Langhe Nebbiolo DOC 2022



- Vineyard: Coste di Rose (30 year old vines) and Castellero (10-20 years), all Barolo fruit
- Harvest: early October
- Vinification and Aging: de-stemmed 10-15 day stainless steel fermentation, 15 day maceration, 9 months aging.

Barolo del Comune di Barolo DOCG 2019



- Vineyard: 100% Nebbiolo. Castellero, Preda, Coste di Rose, Barolo zone. Rose, Michet, Lampia clones.
- Harvest: mid-October
- Vinification and Aging: Fermentation and aging in old oak botti (15-35hl), 3-4 week maceration. 30 months in cask, 12 months in bottle. 9,000 bottles produced.



LOCI

FALL 2023

BARALE FRATELLI

Piedmont -- Italy (cont'd)

- Certified Organic
- Founded in 1870, 13ha centered around Barolo and Monforte (Bussia Soprana)
- Fermentation with rigorous selection of native yeasts from Castellero cru
- Vines replanted by massale selection, including old clones and the rare Nebbiolo Rosè
- Classic Piemontese winemaking: aging in 15-60hl botti, 2-4 week macerations,
- Eleonora and Gloria have refined the family's natural winemaking style, esp. lowering sulfur (30 mg/l at bottling)

Barbaresco Serraboella DOCG 2020



- Vineyard: Serraboella (Nieve), planted 1969.
- Harvest: mid-October
- Vinification and Aging: Fermentation and aging in old oak botti (15-30hl), 3 week maceration. 18-20 months in cask, 12 months in bottle. 5,500 bottles produced.

Barolo Castellero DOCG 2019



- Vineyard: Castellero (Barolo) re-planted with Nebbiolo Rosè and other ancient clones in 1978
- Harvest: mid-October
- Vinification and Aging: Fermentation and aging in old 53hl botte, 3-4 week maceration. 30 months in cask, 12 months in bottle. 3,500 bottles produced.

Barolo Monrobiolo di Bussia DOCG 2019



- Vineyard: Monrobiolo di Bussia (Barolo), planted with massale selections from Castellero in 2014.
- Harvest: mid-October
- Vinification and Aging: Fermentation and aging in old 50+hl botte, 3-4 week maceration. 30 months in cask, 12 months in bottle. 1,300 bottles produced.



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FALL 2023