

Experience Italy in a Wine glass



### Barolo Ludo DOCG

A selection of grapes from three estate-owned vineyards are blended for a "wine of great class." It features the power of Bussia, the elegance of Cannubi and the balance of Terlo and has a lovely full body, inviting aromas of fruit and spice that enhance the already lovely finish. A modern, cellarable wine that is versatile and accessible to the most sophisticated palates. Ludo (the nickname of one of Matteo's children) comes from the Latin word *ludus*, which means "to play." It is also the name of a board game, which inspired the design of the wine's label, having maintained the color and shape of the original game (In the US, it is Parcheesi).

Wine exported to: Bermuda, Canada

#### Most recent awards

WINE ENTHUSIAST: 91

**JAMES SUCKLING: 92** 

WINE SPECTATOR: 93

WINE ADVOCATE: 92

#### WINE & SPIRITS: 91

VINOUS MEDIA: 90

**VINOUS:** 90

# Winemaking and Aging

| Grape Varieties:                  | 100% Nebbiolo             |
|-----------------------------------|---------------------------|
| Fermentation container:           | Concrete tanks            |
| Length of alcoholic fermentation: | 24 days                   |
| Type of yeast:                    | Selected                  |
| Fermentation temperature:         | 32 °C (89.6 °F)           |
| Length of maceration:             | 24 days                   |
| Malolactic fermentation:          | Yes                       |
| Aging containers:                 | Oak barrels and barriques |
| Container size:                   | 5000 L and 225 L          |
| Bottling period:                  | May/ June                 |
| Aging before bottling:            | 30 months                 |
| Aging in bottle:                  | 9 months                  |
| Closure:                          | Natural Cork              |

# Vineyard

| Organic:       | No                     |
|----------------|------------------------|
| Vineyard name: | Cannubi, Terlo, Bussia |

| Vineyard location:                    | Cannubi, Terlo, Bussia (Piedmont)              |
|---------------------------------------|--|
| Soil composition:                     | Calcareous marl                                |
| Vine training:                        | Guyot  |
| Altitude:                             | 220-305 meters (721-1,000 feet above sea level |
| Vine density:                         | 4,800-5,000 plants per hectare                 |
| Exposure:                             | Southern/southeastern                          |
| Years planted:                        | 1996, 2012                                     |
| Age of vines:                         | 13-25 years old                                |
| Time of harvest:                      | Mid to late October                            |
| Total yearly production (in bottles): | 11,000   |

## Tasting Notes and Food Pairings

| Tasting notes:       | Garnet color with amber hues, intense and<br>persistent bouquet, full body and flavors, austere<br>yet velvet-textured; very fruity in youth, the<br>aromas evolve towards notes of spice, truffles and<br>leather. Very balanced, giving way to soft yet<br>assertive tannins and better structure than<br>average. |
|----------------------|--|
| Serving temperature: | Best served at 18-20 °C (64.4 - 68 °F).  |
| Food pairings:       | Rich and flavorful dishes; game like wild boar or venison; pork, cheese and salumi.  |
| Aging potential:     | 20 years   |
| Alcohol:             | Alcohol cont. 14 % by vol.   |
| Winemaker:           | Giuseppe Ca Viola  |