

MASTER INFORMATION SHEET

General Information	Your Response
Supplier name	Azienda Vinicola Palladino srl
Winery/Brand name	PALLADINO
Brand History	
Wine name	BAROLO DOCG 2016 PARAFADA
Region	Piemonte
Region History	Piemonte
Zone	Serralunga d'Alba
Single vineyard or commune?	Single Vineyard
Commune name, if applicable	
Type/Tipologia	DOCG
Vintage	2016
Grape variety(ies)	Nebbiolo 100%
Alcohol % on Laboratory analysis	15.04
Alcohol % on label	15
Acidity %	5.71
Residual sugar	0.59
Number of bottles of this vintage produced	3500
Vineyard Information	Your Response
Vineyard name	PARAFADA
Vineyard History	
Harvest date/vendemmia	October 7th
Vineyard hectares (ha)	1
Year vineyard was planted	2000
Vineyard exposition	South
Trellis type or system	Gujot
Are there particular clones of grapes planted	
What is the soil type?	Calcareous, Clay with a small percentage of sand
Describe the weather during this growing season-what challenges did you face?	* see attache PDF
Winemaking Information	Your Response
Winemaker name	PALLADINO
Is your harvest done by hand or machine?	Hand
How did you sort the fruit? Manually or with vibrating table?	Manually
Did you crush and destem or did you use the stems?	
Cold maceration used, if so how long?	
Type of yeast used-commercial or indigenous	Indigenous
Punch down or pump over?	Pump Over
What temperature did you ferment at?	32°
Post fermentation maceration used, if so for how long?	Stainless vertical
Malolactic fermentation?	Yes
If malolactic, what percentage?	100%
Total aging (stainless, wood, etc.)	9 months concreek, 2 year Big Barrel
If wood, what is the barrel size, age & type of oak?	French Oak, 2.500 and 2.900 litres, 6 years old
Barrel cooper and forest, toast level of oak	Allier, Neverre, Volsh, medium toasted
Additional bottle aging?	1 year
Describe the wine's aroma.	Mineral, floral, elegant
Describe the wine's color.	Light. Red Grenate with orange reflections
Aging potential	25 years
Is the wine organic?	No
Is the wine certified organic?	No
Is the wine vegan?	No
Food pairings/abbinamenti gastronomici	Braised or roasted meats, wild game, seasoned and strong cheeses
Enter winemaker tasting notes.	It has a complex structure reflecting the particular characteristics of the terrain it is grown on. Fragrant and inviting, with its notes of rose, tangerine and violet. The palate has tannins of great quality, evolving into balsamic and floral aromas.
Enter journalist reviews.	

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