

# Curto Marco Barolo Arborina 2018

## Tech Specs

<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	100% Nebbiolo
<b>Region/Subregion:</b>	Piemonte - Barolo, Barolo DOCG
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>Sustainable?</b>	Yes
<b>ABV:</b>	15.00%

## A closer look...

<b>Total Production:</b>	550 cases total
<b>Vineyard:</b>	Arborina east exposure. 320 -360 m.a.l.s.
<b>Soil:</b>	Blue marne of SantiAgata, Diano. Sandstones
<b>Age of Vines:</b>	1970
<b>Vineyard Size:</b>	1.5 ha
<b>Climate:</b>	Springtime was rainy and difficult, luckily the summer was hot and dry and changed the vintage, the grapes finding good hydric reserve grown well

<b>Farming Methods:</b>	Organic and natural agriculture practices. No chemical fertilizers, only natural manure and mycorize, and no chemical pesticides only sulfur and a little quantity of copper and many plant-based products to boost the resistance
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<b>Fermentation Methods:</b>	Spontaneous fermentation, keeping the mass in movement with a rotofermentor tank for one week and then end the fermentation in stainless-steel-tanks
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<b>Winemaker:</b>	Nadia Curto
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<b>Elevage:</b>	One year stainless steel tank, 2 years used barriques 225l, one year bottle
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<b>Fining/Filtration:</b>	No
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<b>Residual Sugars:</b>	0.30 g/l
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<b>Acidity:</b>	5.36 g/l
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<b>SO2:</b>	30 mg/l
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## All about this bottle

Grapes are harvested and selected by hands in small airy boxes, for maintain the freshness. During the vinification we use stainless still tanks with manual punching down and also a rotofermentor, an horizontal container with a shovel inside to keep the must in movement for give an intense aromatic extraction. The fermentation takes place without adding external yeasts and the wines are not filtered or fined, in order to express the best of its territorial origin. The character is ethereal, spicy with balsamic hints and notes of rosehip petals and wild berries. The taste is warm, full, robust and at the same time velvety and soft. It reminds dark fruit, liquorices, cocoa. Arborina is made with a modern approach, following the indication of Nadia's uncle, Elio Altare.

