

L'ASTEMIA

astemiapentita.it

BAROLO DOCG TERLO 2020



- **Cultivation Area:**
Langhe
- **Exposure and Altitude:**
East, 330-350 m
- **Grape variety:**
100% Nebbiolo
- **Vinification:**
maceration for 30-35 days
- **Refining:**
36 months in large oak barrel and 6 months in bottle
- **Serve at:**
16/18 °C

Terlo is one of the least known crus (Menzione Geografica Aggiuntiva, or MGA) of the area. Under the current demarcation – which was finalised in 2010 – its area covers just 20 hectares. One is the property of L'Astemia.

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

On the nose, the wines made from Terlo MGA are characterized by a mineral and earthy impact enriched by notes of liquorice and flowers, which evolve into scents of black berries and spices. A Barolo with a young but attractive olfactory structure.

With aging, more complex aromas develop, together with a pleasant and aristocratic elegance.

An opulent and powerful wine, with very intense yet elegant tannins and a balsamic touch. On the palate, a lingering tension can still be perceived from the first stages of its evolution. To be opened from time to time to understand how it is evolving.