



BAROLO D.O.C.G. CERRETTA

Vineyard

Grape variety: 100% Nebbiolo

Located in: Serralunga d'Alba _ Cerretta Piani

Planted in: 1984 - 2000 _ Training system: Guyot _

Exposition: SOUTH-WEST

Alcohol: 14,0 % vol. _ Bottles: 3000 bottiglie

First year of production: 2014

Winemaking

Harvest time: mid-October.

The fermentation lasts approximately 25 days according to the vintage with daily pumping over of the wine mass with *délestages* at half of the period (fermentation in concrete tanks).

The aging is conducted in 15 HL large barrels of Fontainebleau Forest oak (from 18 to 30 months according to the vintage).

Wine Description

Perfumes: withered flowers, rose, violet, blackberry jam, then cocoa and licorice.

Taste: powerful and yet soft as well as its tannins; embracing sensation with a good fruit imprint, long lasting finish.