

Barolo Cerretta

Zone of Origin:

Serralunga d'Alba, Cerretta MGA.

Grape variety:

Nebbiolo

Vinification and Ageing:

Half of the grape bunches are completely destemmed and gently crushed, while the other half remain 100% intact and undergo a whole bunch fermentation.

Alcoholic fermentation takes place in stainless steel with temperature control to promote the extraction of delicate aromas, skin contact lasts for a total of 3 weeks with regular pump overs.

Malolactic conversion takes place in stainless steel before the wines are moved into wood.

Aged in large wooden botte for around 24 months.

In the spring following the completion of the ageing in wood the wine is returned to stainless steel before being bottled in the following June.

We keep the wines in our cellar for a minimum of 18 months before releasing them to the market.

Perfume:

Intense spiced notes, rosemary, ground pepper and a balsamic character.

Taste:

Precise, rich but not invasive, with a good tannic texture and well-integrated wood.

Colour:

Garnet.