

BAROLO D.O.C.G. CEREQUIO

GRAPE TYPE

Nebbiolo

PRODUCTION AREA

Production area of Barolo D.O.C.G., Cerequio in La Morra and Barolo.

HARVEST

Manual, first half of October.

WINE-MAKING PROCESS

Destemming and fermentation with maceration on the skins for 10-12 days in stainless steel vats at controlled temperature and with periodic pumping-over.

AGEING

Aged in Slavonian oak casks followed by ageing in stainless steel vats. Refining continues in the bottle after this time.

PAIRINGS

Ideal in combination with dishes of red meats, game, roasts and cheeses and cured meats. When more mature, it is also an excellent sipping wine.

SERVING TEMPERATURE

18°-20°C

FEATURES

Deep garnet red colour with delicate orange tinges.

With unmistakable and unique aromas, it has balsamic hints of vegetables, flowers and spices that make Barolo Cerequio immediately recognizable. Evokes memories of incense, wax, tobacco and coffee that magically blend with a delicately ethereal note.

Palate of great persistence, full-bodied, elegant, harmonious and balanced.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

14,50% vol. (varies depending on vintage).

ALLERGENS

Contains sulfites.

