



Barolo

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Cerretta

Location

Cerretta MGA in Serralunga d'Alba

Grape variety

Nebbiolo

Vineyard

Southern/south-eastern exposure, altitude 350 - 365 m a.s.l.

Vinification

The grapes are harvested by hand in October. After destemming and soft crushing, the juice is fermented in contact with the skins in a concrete tank for about 25 days, with daily pump-overs and one délestage at half way point.

Aging

From 18 to 36 months, depending on the vintage in 25 and 50 hl French oak barrels.

Perfumes

Violet, withered rose, ripe cherry and white pepper, enchanting complexity.

Taste

Powerful and yet soft. Solid body, wrapping tannins, silky and precise finish.

Pairing

Beef rib, fillet with mushrooms, partridge with truffles (Serving temperature: 16-17 °C).



GIOVANNI ROSSO