

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

C E R R E T T A



GIOVANNI ROSSO

SERRALUNGA D'ALBA - ITALIA

Barolo D.O.C.G. Cerretta

Vineyard

Grape variety: 100% Nebbiolo _ Located in: Serralunga d'Alba – Cerretta Bric

Planted in: 1984 - 2000 _ Training system: Guyot _ exposition: EAST – SOUTH/EAST

Alcohol: 14,0% vol. _ Bottles: 7500 _ First year of production: 1994

Winemaking

Harvest time: middle of October.

The fermentation lasts some 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 25 or 50hl large barrels of Fontainebleau

Forest oak (from 18 to 36 months according to the vintage)

Wine Description

Perfumes: unpeccable in the nose, elegant and neat; craft jams, wild herbs, chocolate.

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

Pairings: long cooking red meats, outstanding with truffled pheasant. (Service Temp.: 16°-18°C).