Barolo Cerequio 2019





Designation: Barolo D.O.C.G.

Grape Variety: Nebbiolo, 100%

The grapes come from the historic "Cerequio" vineyard: one of the most significant MGAs in the entire Barolo winegrowing region. Our plot is located in the municipality of Barolo. Situated around 320 m asl, it has a southern exposure and a density of around 4600 plants per hectare over an area spanning almost one hectare. The average age of the vines is around 36 years. Limestone- and clay-rich soil with Marls of Saint Agatha present.
The 2018 vintage was the first iteration of this momentous Vietti cru.

Winemaking: Grapes harvested by hand on 12 October 2019. After gentle pressing, the juice fermented for around 3 weeks in a steel tank, in contact with the skins. This period included pre- and post-ferment maceration, involving the traditional submerged-cap method. Malolactic fermentation took place in wood.

Ageing: Around 32 months in total, in barriques and large wood barrels. Bottled without being filtered.

Description: Intense ruby-red colour. The nose is intense, with notes of ripe red berries and fine spices. On the palate, it is full-bodied with fruity (strawberry, plum, cherry) and citrusy notes. The tannins are simultaneously fine and imposing, supporting the wine's enveloping and persistent structure. Every ounce of the harmony and complexity of this cru - one of the Barolo region's most specia - stands out. The finish reveals balsamic notes that further enliven this wine, whose elegance and balance are rare indeed.

Food pairings: Red meat, lobster, game, pot roast, and mature cheeses.

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