

BAROLO DOCG CEREQUIO

2013

Name: Barolo Docg Cerequio

Vine: 100% nebbiolo .The vineyards are in the territory of Barolo. The exposure is East, South-East; the soil is clayey and calcareous, with sand veins and presence of rocks in a depth of 1 - 1.5 metres. The density of vines is of 4500/hectare and the average age is approximately 30 years.

Wine-making: in red by crushing and destemming; fermentation in steel at controlled temperature for 10-12 days, successive skin submerged-cap maceration for 20-25 days and successive racking and malolactic fermentation in small barrels at controlled temperature. After the malolactic fermentation, decanting in small wooden barrels for ageing no less than two years. Finally, bottling and refinement in bottles for no less than one year.

Description: A clear ruby red colour; an immediately intense and fruity aroma with scents of flowers such as camomile, very delicate and interesting. A very elegant and harmonious taste, in which the wood scent never disturbs. There are also pleasant flowery scents; long lasting and tasty, it is always interesting to be sipped.

Technical characteristics: alcohol content 13.31 %, sugar content <0.4 g/l, total acidity 5.68 g/l, sugar-free extract 30.80 g/l

Quality of the vintage: Excellent



BOROLI