

BAROLO DOCG CEREQUIO

2014

Name: Barolo Docg Cerequio

Terroir: 100% Nebbiolo. The vines are in Barolo. The exposure is East, South-East; the soil is clayey-calcareous, with veins of sand, presence of rock at a depth of 1 - 1.5 m. The density of vines is 4500 / ha and the average age of about 30 years.

Vinification In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, subsequent stay on the skins with submerged cap for 20-25 days and subsequent racking; fermentation malolactic in small wood in controlled temperature rooms. Once the malolactic fermentation is complete, decanting is always carried out in small wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.

Description: Bright and intense red color, clear; intense, fruity bouquet with hints of flowers such as violets, very delicate. Very elegant, harmonious taste, of great balance and great finesse. very long and tasty and persistent.

Technical characteristic: Alcohol 13.5%, sugars 0.4 g / l, total acidity 6.04 g / l, non-reducing extract 29.6 g / l

Climate trend: Although it has been one of the most complex in the management of the vineyard in recent years, the climatic trend has reserved pleasant surprises given the quality of the grapes vinified due to a favorable season finale. The amount of rainfall in the summer was above average due to the intensity of the phenomena that occurred. The month of September was undoubtedly positive from the climatic point of view, with a good temperature range. It is foreseeable to expect medium alcoholic, elegant, balanced wines with good acidity and therefore long-lived, with excellent aromas rich in mineral notes.

Vintage quality: Excellent

