



## **BAROLO CEREQUIO 2015**

**Name:** Barolo Docg Cerequio

1,3 hectares - 100% Nebbiolo – average age of vines 30 years

**Terroir:** Only 5 producers bottle the cru Cerequio. The vineyard extends over two virtually opposing slopes which, together, create an easy recognizable ridge. The area is characterized by an extraordinary microclimate: in winter, snow melts immediately and the elders call this place “Riviera of the Langhe”. Sandy soil with high humidity and clay.

**Vinification:**

- Crushing and destemming
- Alcoholic fermentation in stainless steel tanks for 10-12 days, temperature controlled
- Submerged-cap maceration for 20-25 days.
- Malolactic fermentation in stainless steel tanks, temperature controlled.
- Aging in large oak barrels (1000-1500 - 2500L) for 18 months.
- Settling at least 1 year in bottle before release.

**Description:** Clear ruby red colour, intense and fruity aromas with scents of flowers such as camomile. Structured and full-bodied, BOROLI Barolo Cerequio is the epitome of generosity. Lively black fruits aromas are sustained by perfectly integrated tannins and a long lasting finale.

**Technical characteristics:** Alcohol content 14,0 %, sugar content <0,3 g/l, total acidity 6,42 g/l, sugar-free extract 31,5 g/l