



BAROLO CEREQUIO 2016

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 elegance. Lively black fruits aromas are sustained by perfectly integrated tannins and a long lasting finale.

Technical characteristics: Alcohol content 14,0 %, sugar content <0,19 g/l, total acidity 6,19 g/l, sugar-free extract 32,6 g/l