



BAROLO CEREQUIO 2017

Name: Barolo Docg Cerequio

0,73 hectares - 100% Nebbiolo – average age of vines 30 years

Terroir: Only 5 producers bottle the Cerequio cru. The vineyard virtually extends over two opposing slopes which, together, create an easily recognizable ridge. The area is characterized by an extraordinary microclimate: in winter the snow melts immediately and for this reason the elderly call this place "Riviera delle 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: lear ruby red color, intense and fruity aromas with hints of flowers such as chamomile. Structured and full-bodied, Barolo Cerequio BOROLI is synonymous with generosity. The aromas of wild berries are supported by perfectly integrated tannins and a long finish.

Technical characteristics: Alcohol content 14,0 %, sugar content <0,20 g/l, total acidity 6,29 g/l, sugar-free extract 30,3 g/l