

## **BAROLO DOCG CEREQUIO**

**2018**

**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.

**Vintage quality:** Excellent

