

CERETTO

Asij *Barbaresco d.o.c.g.*



VINEYARD

Location: Barbaresco (CN)

Hectares (estate-owned): 4

Altitude: from 260 to 280m a.s.l.

Facing: south-west

Soil: 49% clay, 32% silt, 19% sand; pH 8.12

Year of planting: 1965

VINES

Grape-variety: Nebbiolo (Lampia)

Stock: Kober 5BB

Plants per hectare: 4300

Buds per hectare: 39000

1st year of production: 1973

VINIFICATION

The fermentation takes place at around 30°C. The malolactic follows at 18°C, after a brief maceration on the skins for around 7 days. Ageing (24 months) is carried out in large, traditional casks, and partly in smaller barrels holding 3 hl.

WINE

Good intensity and persistence on the nose, with hints of withered flowers. Well-balanced taste, with good acidity. Excellent after 4 to 10 years whatever the vintage, and up to 15/20 years in outstanding vintages.

BOTTLES PRODUCED: 25.000

NOTE

The Asij has a very important function in safeguarding and guaranteeing the excellence of Bricco Asili (Barbaresco) wines, as does the Zonchera with the Bricco Rocche (Barolo) wines: indeed, in the lesser vintages (2 out of 10 statistically), the wines matured in the two cellars in Barbaresco and Castiglione Falletto which are not considered fit to bear the name of the cru are blended using these two base wines.

PAIRING SUGGESTION: *meats, also richly-cooked*