

CERETTO

Bricco Asili Bernardot *Barbaresco d.o.c.g.*



VINEYARD

Location: Treiso (CN)
Hectares (estate-owned): 5
Altitude: 400m a.s.l.
Facing: south
Soil: 35% clay, 42% silt, 23% sand; pH 8.2
Year of planting: 1998-2000

VINES

Grape-variety: Nebbiolo (Michet and Lampia)
Stock: 420A S04 161.49
Plants per hectare: 4300
Buds per hectare: 38000
1st year of production: 1997

VINIFICATION

This wine is made in steel tanks, with the temperature carefully controlled to make sure it does not exceed 28/29°C. A brief maceration takes place after the primary fermentation, followed immediately by the malolactic fermentation. After the steel, the wine is matured for the two years required by the regulations in small 300-liter barrels made of French oak, some new and some in their second year of use.

WINE

An opulent, full-bodied wine, packed with soft tannins that are already nicely evolved and silky. Very concentrated and varied on the nose, with the classic signs of flowers and red fruit in the foreground. This is a wine that fully expresses Nebbiolo's character, with a structure destined to guarantee a lengthy cellar life in constant development.

BOTTLES PRODUCED: 12.000

PAIRING SUGGESTION

pasta/rice dishes with seasoned sauces
(red meats, lamb, mushrooms...) game cheese