

CERETTO

Piana *Barbera d'Alba d.o.c.*



VINEYARD

Location: Alba (CN)

Hectares (estate-owned): 3

Altitude: 300m a.s.l.

Facing: south

Soil: 50% clay, 40% silt, 10% sand; pH 8.05

Year of planting: 1969

VINES

Grape-variety: Barbera

Stock: Kober 5BB, Rupestris du-lot

Plants per hectare: 4300

Buds per hectare: 38000

1st year of production: 1969

VINIFICATION

Classic floating-cap fermentation, with frequent daily pumpings of the must over the cap, alternated with racking and returning. The contact with the skins normally extends over around ten days. Drawing off is followed immediately by the malolactic fermentation and after a few months in steel the wine is bottled to preserve the explosive fragrance of its youth.

WINE

On ageing its ruby-red color takes on elegant garnet highlights; its characteristic vinous nose becomes ethereal to the point of being vaguely reminiscent of the bouquet of Barolo. Punch and stuffing bring out its great body.

BOTTLES PRODUCED: 80.000

PAIRING SUGGESTION

cured meats appetizers and traditional pasta/rice dishes