

# CERETTO

Bricco Rocche *Barolo d.o.c.g.*



## VINEYARD

*Location:* Castiglione Falletto (CN)

*Hectares (estate-owned):* 1.75

*Altitude:* from 312 to 340m a.s.l.

*Facing:* south

*Soil:* 59% clay, 20,50% silt, 20,50% sand; pH 8

*Special characteristic:* phosphor-rich soil

*Year of planting:* 1978

## VINES

*Grape-variety:* Nebbiolo (Michet and Lampia)

*Stock:* 420A

*Plants per hectare:* 4300

*Buds per hectare:* 35000

*1st year of production:* 1982

## VINIFICATION

The floating-cap fermentation in steel tanks lasts 7/8 days; then the cap is submerged for a brief maceration (8/10 days). The temperature is strictly kept to 28/30°C. Following the malolactic fermentation (December), the wine is transferred into French oak barriques for the ageing envisaged by the regulations.

## WINE

Delicate and harmonious in certain respects, and powerful and robust in others, this is a demanding, complex, elegant wine. Its grandeur shows through already just a few months after bottling, and gradually increases as the flowery aromas of its youth give way to ethereal spices, chocolate and truffle.

**BOTTLES PRODUCED:** 7.000

## PAIRING SUGGESTION

*Red meats, also richly-cooked braised meats game cheese*