

CERETTO

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



VINEYARD

Location: La Morra (CN)

Hectares (estate-owned): 5.6

Altitude: from 276 to 342m a.s.l.

Facing: south-east

Soil: 52% clay, 32% silt, 16% sand; pH 8.1

Special characteristic: magnesium-rich soil

Year of planting: 1974

VINES

Grape-variety: Nebbiolo (Michet and Lampia)

Stock: 420A and S04

Plants per hectare: 4300

Buds per hectare: 38000

1st year of production: 1978

VINIFICATION

Fermentation with a floating cap lasting 7-10 days in heat-conditioned stainless steel tanks fitted with automatic systems for pumping over the must.

Maceration follows for one week with a submerged cap.

Ageing takes place in small 300-liter barrels for 30 months.

WINE

This is a silky-smooth Barolo, delicately scented with roses and violets, and showing great aromatic complexity. It can be enjoyed only a few months after bottling, but will continue to improve and develop in elegance for 15-20 years.

BOTTLES PRODUCED: 24.000

PAIRING SUGGESTION

Red meats, also richly-cooked braised meats game cheese