

CERETTO

Bricco Rocche Prapò *Barolo d.o.c.g.*



VINEYARD

Location: Serralunga d'Alba (CN)

Hectares (estate-owned): 2.4

Altitude: from 310 to 371m a.s.l.

Facing: south

Soil: 53% clay, 28% silt, 19% sand; pH 8.05

Special characteristic: iron-rich soil

Year of planting: 1972

VINES

Grape-variety: Nebbiolo (Michet and Lampia)

Stock: 420A and Kober 5BB

Plants per hectare: 4300

Buds per hectare: 38000

1st year of production: 1976

VINIFICATION

Fermentation with a floating cap, alternating traditional pumping over of the must with delestages for around 10 days. Maceration for one week with a submerged cap is then followed by ageing in small 300-liter barrels for 30 months.

WINE

This Barolo reflects the most typical style of the wine's virtuosity and aristocracy. Ethereal nose and aromas of withered roses fail to suppress a slight fragrance of underbrush, which makes it extremely well-balanced and rounded. With its excellent acidity and tannicity, it can have a very lengthy cellar life: 15-25 years.

BOTTLES PRODUCED: 10.000

PAIRING SUGGESTION

Red meats, also richly-cooked braised meats game cheese