

# CERETTO

Zonchera Barolo d.o.c.g.



## VINEYARD

*Location:* Barolo (CN)

*Hectares (estate-owned):* 8

*Altitude:* from 230 to 270m a.s.l.

*Facing:* south-east

*Soil:* 53% clay, 32% silt, 15% sand; pH 8.05

## VINES

*Grape-variety:* Nebbiolo (Lampia)

*Stock:* Kober 5BB

*Plants per hectare:* 4300

*Buds per hectare:* 39000

*1st year of production:* 1962

## VINIFICATION

A brief maceration follows the primary fermentation before the malolactic. Ageing takes place in large oak casks and small 3-hl. barrels for 32 months

This is a soft, smooth, round Barolo. With its moderate tannins, its alcohol and acidity are generally well-balanced. Extraordinarily easy to drink just a few months after bottling, in outstanding vintages it can also be cellared for considerably longer than 10 years.

**BOTTLES PRODUCED:** 65.000

## PAIRING SUGGESTION

*red meats, also richly-cooked game*