

CERRETTA

BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha

Soil composition: white clay with layers of limestone and sand marl

Training method: Guyot

Elevation: 918 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: South

Vines age: 20 years

Harvest time: mid October

First vintage: 2013

Production: 6,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo

Fermentation

Container: stainless steel tanks

Length: 40 days

Temperature: 77 °F

Maceration

Technique: on the skins with frequent pumping over and submerged cap (last 10 days)

Length: 40 days

Aging

Container: 40hl barrels

Wood: Austrian oak

Length: 1 year

In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0 g/l

Acidity: 6.18 g/l

Dry extract: 27.5 g/l



FOOD PAIRINGS

It pairs perfectly with red meats such as beef and game, rich pasta dishes like truffle risotto, and aged cheeses. It is also great with stews and braised meats and complements truffles well.



TASTING NOTE

Deep garnet-red color.

The nose is intense and complex, with scents of red berries, tobacco, pepper, and white flowers.

On the palate, it is full and enveloping, with soft tannins typical of the Cerretta cru.

Leaves the mouth clean with a persistent, rich aftertaste.

PRODUCER PROFILE

Estate owned by: Garesio family

Winemaker: Gianluca Colombo

Total land under vine: 25 ha

Winery production: 90,000 bts

Region: Piedmont (Italy)

