

G
G A R E S I O



PRODUCER PROFILE

Estate owned by:
Garesio family

Winemaker: Gianluca Colombo
Total acreage of vine: 52 (21 Ha)
Winery Production: 80,000 bts
Region: **PIEMONTE**

CERRETTA BAROLO DOCG

WINE DESCRIPTION

Cerretta Barolo is produced with 100% Nebbiolo grapes cultivated in the fraction of Cerretta within the commune of Serralunga d'Alba. Cerretta is one of the 166 official Additional Geographical "Menzioni" that may integrate the designation Barolo DOCG on the label. The soils here are some of the oldest, dating back to the Lequio formations (Helvetian), and are rich in sandstone and limestone. This leads to more intense brick-colored wines, bigger in structure, and with thick, enveloping tannins, which require a longer time to age. This wine is produced only in the best vintages and it is made with certified organic grapes.

TASTING NOTES

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.

VINEYARD & PRODUCTION INFO

Vineyard location:	Cerretta cru in Serralunga d'Alba
Vineyard size:	1.6 Ha
Soil composition:	White clay with layers of limestone and sand marl
Training method:	Vertically trellised; Guyot pruning system
Elevation:	280 m a.s.l.
Vines/hectare:	4,500/Ha
Exposure:	South
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 (40 days at 25°C)
Maceration technique:	On the skins for 40 days with frequent pumping over and submerged cap for the last 10 days
Aging container:	Big Austrian oak barrels of 40 Hl
Length of aging:	24 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.5 %
Res. sugar:	0g/L
Acidity:	6.18g/L
Dry extract:	27.5 g/L

