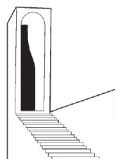


DAVIDE FREGONESE



PRODUCER PROFILE

Estate owned by:

Davide Fregonese

Winemaker: Davide Rosso and
Andrea Delpiano

Total acreage of vine: 3.7
(1.5 HA)

Winery Production: 8,000 btl

Region: PIEMONTE

CERRETTA BAROLO DOCG

WINE DESCRIPTION

Cerretta Barolo is produced with 100% Nebbiolo grapes cultivated in a parcel of Cerretta Piani 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 0.6 hectare plot in the much sought-after Cerretta cru is famed for producing a fuller style of Barolo Serralunga from richer soils.

TASTING NOTES

Deep garnet red color. The nose is intense and complex with scents of withered flowers, rose, violet, blackberry jam, cocoa and licorice. On the palate it is dense, enveloping, full-bodied and balanced, with a persistent finish and subtle, elegant tannins.

FOOD PAIRING

Perfect with elaborate dishes such as roasted meats, braised beef stews, and with hard aged cheeses. Excellent also with truffle based dishes.

VINEYARD & PRODUCTION INFO

Vineyard location:	Cerretta cru in Serralunga d'Alba
Vineyard size:	0.65 ha
Soil composition:	White clay with layers of limestone
Training method:	Guyot
Elevation:	350 m a.s.l.
Vines/hectare:	5,000/ha
Exposure:	Southwest-West
Age:	Vines planted in 1984 and 2000
Harvest time:	Mid-October
First vintage:	2014
Production:	4,400 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Concrete vats (25 days at 25-28°C)
Maceration technique:	On the skins for 25 days with daily pumping over
Type of aging container:	French oak barrels of 15-25 HL
Length of aging:	24 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	5.78 g/L
Res. sugar:	1.8 g/L
Dry extract:	28.2 g/L

