

Technical sheet

BAROLO DOCG “CERRETTA”

Area of origin

Single Vineyard Cerretta, Serralunga d’Alba

Grape variety

100% Nebbiolo

Vinification and ageing

Temperature controlled fermentation in stainless steel tanks with maceration of the skins for 4 weeks and frequent pumping over. Aging in large oak barrels (20/60hl) for 30 months and then 6-8 months in bottle.

Color

Garnet red, tending to orange with aging.

Perfume

On the nose, it opens after a short ventilation revealing notes of leather and eucalyptus, along with spicy and balsamic hints.

Flavor

The perception of the tannins is wide but not invasive, with a well governed structure and a calibrated and harmonious contribution of the wood.

AGRICOLA
Brandini
LA MORPA

BAROLO

Denominazione di Origine Controllata e Garantita

Cerretta

Vendemmia 2015

Esposizione vigneti	Sud Est	N. Bottiglie	7032
		N. Magnum	100
Altitudine media	m. 315 s.l.m.	N. Jeroboam	5

SGA