



Barolo DOCG Cerrati Tenuta Cucco

Certified Organic

Grape Variety: 100% Nebbiolo

Location: Cerrati in Serralunga d'Alba. S, SE exposure. 260-395 m.a.s.l.

Soil: Chalky, clayey, shallow

Training system: Guyot

Harvest: October

Fermentation: The freshly harvested grapes are destemmed, pressed and then left in small vats for cold maceration for about 72 hours at a temperature of 10°C, in this way the characteristics of this phenomenal vineyard are highlighted. This is followed by fermentation with gentle pump-overs at a temperature of 16 °C. Draining-off takes place when the product is fully dry, after an additional fermentation for 20-25 days on the skins. At the end of the malolactic fermentation the wine will be ready to be transferred for the ageing process.

Aging: The wine is placed for 30 months in traditional slavian oak of 25 Hl until it reaches its peak of well-balanced taste. It is then transferred to bottles, where it matures for a minimum of 12 months before being sold.

Tasting notes: This Barolo from the Cerrati cru vineyard has an intense aroma that makes it an ideal meditation wine: the floral hints of wild roses are accompanied by a touch of mint and thyme, then the fruity elements of cherry and freshly pressed blackcurrants emerge, followed by overtones of forest floor and mushroom.

Pairing: A wine with an intense personality, ideal with flavoursome meat dishes and game in general, or with cooked curd cheeses.

Alcohol content: 14.5 %

Serving temperature: 16-18°C