



Barolo DOCG del Comune di Serralunga d'Alba Tenuta Cucco

Certified Organic

Grape Variety: 100% Nebbiolo

Location: 2,5 hectares in Bricco Voghera in Serralunga d'Alba. 2 hectares in lower Cerrati. 260-405 m.a.s.l. S, SW exposure.

Soil: Chalky, clayey, shallow

Training system: Guyot

Harvest: October

Fermentation: Grapes are entirely handpicked, destemmed and crushed then left to ferment for about 10 days in vats at a temperature of 18-26 °C. Submerged cap maceration for the following 8-10 days, and once the fermentation and maceration is finished, the draining off takes place followed by a few rackings in the next days. Before transferring the wine to the ageing area, it undergoes a malolactic fermentation.

Aging: A wine of marked youthful exuberance, left to age for 24 months in traditional Slavonian oak of 25 Hl where the maturing process brings out its elegance. It then sits in bottles for 12 months before being sold.

Tasting notes: A Barolo with a classic bouquet coming from the Nebbiolo grape planted in the Serralunga soil: hints of red rose, forest growth, prunes, liquorice and cloves. A bright ruby red colour with an orange rim, the wine is fresh with a tart component and well structured tannins. The aromas are elegant, with a good intensity. The fruit is smooth, with more evolved sensations echoing tobacco and dried herbs.

Pairing: Its full-bodied flavour makes it ideal for red meats and feathered game, particularly when braised.

Alcohol content: 15 %

Serving temperature: 16-18°C