

*Ettore Germano*

BAROLO DOCG 'CERRETTA'

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BAROLO  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
CERRETTA  
2010

V I T I C O L T O R I   D A L   1 8 5 6

VINEYARD AREA: 8 ACRES

VARIETAL COMPOSITION: 100% NEBBIOLO

DATE PLANTED: 1978-1995

VINES PER ACRE: 2000

EXPOSURE: SOUTH, SOUTH-EAST, AT AN ALTITUDE OF 1,150-1,225' ABOVE SEA LEVEL

SOIL: VERY CALCAREOUS (LIMESTONE-RICH)

YIELD: 3 TONS/ACRE

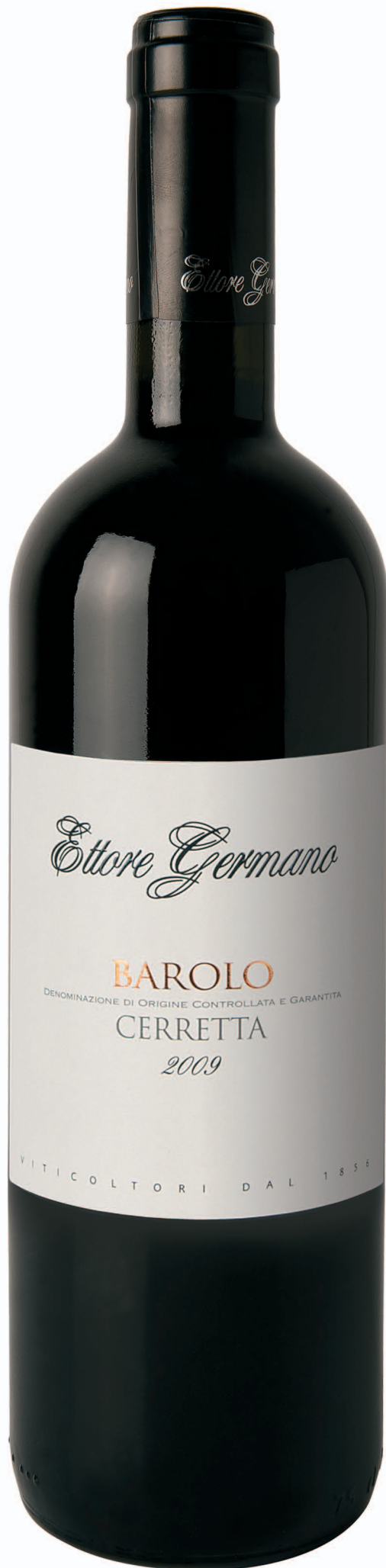
AVERAGE ANNUAL PRODUCTION: 18,000 BOTTLES

HARVEST: THE SECOND HALF OF OCTOBER

THE GRAPES ARE HAND-HARVESTED INTO SMALL BOXES, DESTEMMED AND CRUSHED, AND FERMENTED WITH THE SKINS FOR 25-30 DAYS, WITH DAILY PUMPOVERS TO EXTRACT COLOR AND TANNINS. AFTER DRAINING OFF THE WINE IS AGED FOR AT LEAST TWO YEARS IN FRENCH OAK BARRELS, MOSTLY OF 700 LITERS, 20% NEW AND THE REST FROM 2-4 YEARS OLD,. AFTER 15-18 MONTHS OF AGING IN THE BOTTLE THE WINE IS READY FOR RELEASE.

TASTING NOTES: INTENSE GARNET RED, WITH FAINT ORANGE GLINTS; THE AROMA IS OF RIPE FRUIT AND VANILLA, WHICH AFTER A FEW YEARS IN THE BOTTLE EVOLVE INTO LEATHER, TOBACCO, AND DARK CHOCOLATE, STILL REDOLENT OF BERRIES. THE WINE IS FULL ON THE PALATE, WITH SOLID TANNINS (ROUNDED OUT BY AGING IN SMALLER BARRELS) THAT LEAVE THE MOUTH CLEAN; THE FINISH IS LONG AND INTENSE.

SERVE WITH FLAVORFUL MAIN COURSES, GAME, OR AGED CHEESES. PERFECT AFTER DINNER AS A 'MEDITATION WINE' WITH NUTS AND CHEESE.



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VITICOLTORI DAL 1858