

voerziomartini



BAROLO DOCG "CEREQUIO"

MUNICIPALITY: Barolo (Cru Cerequio)

VARIETY: 100% Nebbiolo, variety Michet

PLANTS/HA: 6000

PLANTED VINEYARD'S YEAR: 1985

TRAINING SYSTEM: Guyot

SUN EXPOSITION: South / South East

SOIL: characterized by the Marne of Sant'Agata: mixed clay, fine sand and calcareous components.

ALTITUDE ABOVE SEA LEVEL: 320 m.

IN THE VINEYARD: In the last 30 years the leaf surface has been considerably increased compared to the quantity of bunches, so as to always obtain very high quality grapes.

THINNING: the selection of the grapes takes place mainly in the vineyard during the entire phase of fruit set, veraison and ripening. Three/four green harvest are made manually in order to reduce the production per hectare and to have clusters all equal with a uniform ripening.

HARVEST: it is done by hand using small crates in order not to broke the grapes before the crushing.

VINIFICATION: the alcoholic fermentation takes place with emerged cap in stainless steel tanks and it lasts 14/15 days. This process takes place with controlled temperature and oxygenation.

All the operations after the fermentation are made using nitrogen in order to protect the wine from oxygen, to preserve aromas and color and to limit the use of sulfites.

AGEING: after the malolactic fermentation, the ageing takes place in wood. Big casks of 2500 Lt are used for 24 / 30 months.

DRY EXTRACT: 32 g/L

COLOR: Garnet red, good color intensity.

BOUQUET: Notes of ripe red fruits, mint, gentian and fine spices are present. Intense, with a very wide range of

fragrances that can range from floral and fruity notes.

TASTE: Characterized by an extraordinary microclimate, by structure and austerity, this Barolo has an innate sense of proportion which gives a warmer and smoother development on the palate. Very rich and powerful, with elegant tannins, it has an excellent harmony and long aftertaste. Long ageing potential.