

Barolo Docg Cerretta Vigna Bricco



Wine name: Barolo docg

Varietal: Nebbiolo

Area of production: Serralunga

Bottles produced: 6.000

Age of the vines: about 10 years old

Soil composition: marna with clay and calcareous

Exposition: south, south-east

Grape yield per hectare: 5 tons per hectare

Vinification: Maceration on the skins for approx. 4/5 days in rotary fermentors with temperature control , ageing in French barriques for 24 months

Colour: very intense ruby red with garnet reflections

Taste: warm and elegant, with mint and spicy notes

Nose : Fresh to the nose with mature fruits;, spicy, and liquorice

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