

## BAROLO DOCG CERRETTA - 2012

REGION:

**BAROLO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**CERRETTA**



**GIOVANNI ROSSO**  
AZIENDA AGRICOLA DI DAVIDE ROSSO IN SERRALUNGA D'ALBA  
ITALIA

### HOME

### GRAPES / SOILS

Nebbiolo	Planted 1920, 1984, 2000	Calcareous grey clay	3.5 ha
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### THE WINE

#### Vineyard Profile

- Vineyard name / Locality: Cerretta / Serralunga d'Alba
- Years planted: 1984, 1996, 2000

#### Harvest Notes

- Grape Harvest: Harvested by hand
- Fermentation: Vinification in cement tanks, using naturally occurring yeast. Fermentation lasts around 29 days with Remontages, Delestages, and daily punching down of the cap
  - Training: Guyot
  - Aging: Elevage happens in large 25 hl Fontainebleau Forest French oak casks for 36 months
  - Bottling: The wine is bottled without filtration
  - Production: 8000 bottles
  - First year of production: 1994

#### Winemaker's Notes

- Color: Concentrated and bright garnet
- Bouquet: Violets, roses and cherry fruit with notes of coffee and layers of complexity
- Taste: The palate shows a wealth of Serralunga characteristics: full body, silky tannins, complexity and freshness. Bright red fruits combine with savoury, earthy flavors, a complete structure and a long finish
  - Pairings: Stews, red meats and darker game such as wild boar

#### Technical Information

- Denomination: Barolo D.O.C.G. Cerretta
- Wine Area: 100% Nebbiolo
- Alcohol: 14.5% vol
- Total Acidity: 6,20%
- Sugar: 0
- pH: 3.6
- Maximum Serving Temperature: 16°-17° C

## REVIEWS

### **Barolo DOCG Cerretta – 2012**

**93 Points - Wine Spectator, December, 2016**

A solid matrix of tannins underlines the cherry, plum, leather and tobacco flavors in this tight, athletic red. Balanced in a lean way, with a long aftertaste that evokes fruit, licorice and savory elements. Best from 2020 through 2035.

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