



BAROLO D.O.C.G. CERRATI "VIGNA CUCCO" RISERVA

From the highest area of the Cerrati cru, where limestone and silt make the grapes rich in tannins and polyphenols, a great Barolo with ageing potential.

Grape variety	100% Nebbiolo
Production area	"Cerrati" Additional Geographic Mentioning in Serralunga d'Alba, Vigna Cucco, Ha 1.5
Height	380-420 m a.s.l.
Exposure	East
Soil	Limestone/clay, shallow
Harvest period	October
Yield per hectare	5.000 Kg/Ha of grapes
Plants per hectare	4.000
Growing system	Guyot



Winemaking The freshly harvested grapes are destemmed and crushed, then placed into 50 hl stainless steel tanks where are left to ferment for 10 days at 26 °C with a 30 days submerged cap maceration at a temperature of 22 °C. The wine is then drained off and then left to settle down.

Ageing Once the malolactic fermentation is completed, this powerful wine is aged in French oak barriques for 36 months, to bring it to its peak of elegance. It is then put into bottles, where it still ages for about 36 months.

Tasting notes This cru is the jewel on the estate's crown. It stands out for its bright ruby red colour with slight orange hues, and its complex and enveloping bouquet, where the varietal hints of wild rose blend with the sweet aroma of cocoa, tobacco and spices. Next, fruity notes that recall shrivelled blackberries and pressed sour black cherries emerge. Full, harmonious, warm savour, with a slightly dry and complex finish.

Best served Between 16 and 18 °C.

Perfect pairing A full-bodied wine that goes well with complex meat dishes and game in general, and brings out the qualities of seasoned cheeses.

Storage Keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.

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