



## BAROLO D.O.C.G. CERRATI

**One of the most suited crus of Serralunga, our farm is the only one to commercialize it.**

**From high vineyards the best grapes for a great Barolo.**

<b>Grape variety</b>	100% Nebbiolo
<b>Production area</b>	“Cerrati” Additional Geographic Mentioning in Serralunga d’Alba, Ha 4
<b>Height</b>	260-395 m a.s.l.
<b>Exposure</b>	South, South-East
<b>Soil</b>	Limestone/clay, shallow
<b>Harvest period</b>	October
<b>Yield per hectare</b>	6.000 Kg/Ha of grapes
<b>Plants per hectare</b>	4.000
<b>Growing system</b>	Guyot

**Winemaking** The freshly harvested grapes are destemmed, pressed and then left in small vats for cold maceration for about 72 hours at a temperature of 10°C, in this way the characteristics of this vineyard are highlighted. This is followed by fermentation with gentle pump-overs at a temperature of 26 °C. Draining-off takes place when the product is fully dry, after an additional fermentation for 20-25 days on the skins. At the end of the malolactic fermentation the wine will be ready to be transferred for the ageing process.

**Ageing** The wine is placed for 30 months in traditional Slavonian Oak 25 HL barrels until it reaches its peak well-balanced taste. It is then transferred to bottles, where it matures for about 24 months before being sold.

**Tasting notes** This Barolo, from the Cerrati cru vineyard, has an intense aroma that makes it an ideal meditation wine: the floral hints of eglantine are accompanied by a touch of mint and thyme, then the fruity elements of cherry and freshly pressed blackcurrants emerge, followed by overtones of undergrowth and mushroom.

**Best served** Between 16 and 18 °C.

**Perfect pairing** A wine with an intense personality, ideal with flavoursome meat dishes and game in general, or with cooked curd cheeses.

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

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CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 2021/2115

TENIMENTI  
**ROSSI CAIRO**



MINISTRY OF AGRICULTURE,  
FOOD SOVEREIGNTY  
AND FORESTS

