



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

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

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

**Winemaking** The freshly harvested grapes are destemmed and crushed, then placed into 50 hl stainless steel tanks where they're left to ferment for 10 days at 26 °C with maceration at a controlled temperature of 22 °C. The wine is then drained off and racked a few times.

**Ageing** Once the malolactic fermentation is completed, this powerful wine is aged in barriques of first and second passage for about 36-40 months. It is then put into bottles, where it ages for about 3 years.

**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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