



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

From the vineyards in the heart of Serralunga d'Alba, the best grapes for a great Barolo classic. Tenuta Cucco is the only one to commercialise it.

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| <b>Grape variety</b>      | 100% Nebbiolo  |
| <b>Production area</b>    | "Cerrati" Additional Geographic<br>Mentioning in Serralunga d'Alba, Ha 4 |
| <b>Height</b>             | 260-400 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** To highlight the characteristics of this vineyard, the freshly harvested grapes are destemmed and crushed, then placed into small vats for pre-fermentation maceration for 72 hours at 18°C. Fermentation follows, with gentle pump-overs designed to keep the skins intact, at a controlled temperature of 26°C.

After a maceration is completed with the skins, the wine, which at this point is completely dry, is drained off. Once the malolactic fermentation is completed, it is transferred in the cellar to start 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 26 months before being released on the market.

**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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