



BAROLO D.O.C.G. DEL COMUNE DI SERRALUNGA D'ALBA

**Grapes derive from the Bricco Voghera and Cerrati areas, two Crus in Serralunga d'Alba.
A wine with a young, fresh and acidic profile.**

Grape variety	100% Nebbiolo
Production area	Bricco Voghera in Serralunga d'Alba and the lower part of the Cerrati
Height	260-405 m a.s.l.
Exposure	Mainly East
Soil	Limestone/clay, shallow
Harvest period	October
Yield per hectare	7.000 Kg/Ha of grapes
Plants per hectare	4.000
Growing system	Guyot

Winemaking Grapes are entirely handpicked, destemmed and crushed, then left to ferment for about 10 days in tanks and stainless steel vats at a temperature of 18-26 °C.

Maceration follows for the next 8-10 days and, once completed the drawing-off process takes place followed after a few days by a few rackings. Before transferring the wine to the ageing room, it undergoes malolactic fermentation.

Ageing A wine of marked youthful exuberance, left to age for 24 months in traditional oak barrels of 25 HL where the maturing process brings out its elegance. It then sits in bottles for about 24 months before being released on the market.

Tasting notes A Barolo with a classic bouquet coming from the vine variety and the soil: hints of withered rose, undergrowth, prunes, liquorice and spices. A bright ruby red colour with an orange rim. A fresh wine with a tart component and tannins which confer it a good structure. The aromas are elegant with a balanced intensity. The fruit is sweet, with evolved sensations resembling tobacco and dried herbs.

Best served Between 16 and 18 °C.

Perfect pairing Its full-bodied flavour makes it ideal for red meats and feathered game, particularly when braised.

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

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