



## BAROLO CERRETTA DOCG

**Variety:** 100% Nebbiolo

**Vineyard location and soil:** Vineyard located in Serralunga d'Alba. Helvetian soil, rich in very compact blue marl.

**Altitude:** 310-371 meters (1,017-1,214 feet) above sea level

**Tasting notes:** Intense garnet red. Rich fruit, licorice, rose and violet with light toasty notes. Full and dry on the palate with soft, velvety tannins. Because of its structure and body, it pairs well with meat, game and cheese. Serve at a temperature of 17 °C (62.6 °F).

**Vinification:** Carefully selected grapes are destemmed and pressed. Maceration lasts about 20 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation ends before winter is over.

Aged 24 months partly in 25-hl Slavonian oak barrels and partly in French barrique. Further aged in bottle for at least 12 months.

**Alcohol content:** 14% alcohol by vol.



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