



Schiavenza Barolo DOCG Cerretta



CLASSIFICATION:

Barolo DOCG, Cerretta (cru single vineyard).

GRAPE VARIETIES:

100% Nebbiolo.

GROWING LOCATION:

Bricco Cerretta, Serralunga d'Alba Piedmont, 390 meters (1280 ft) a.s.l.

VINEYARD:

Clay, limestone, slightly calcareous soil. South-East exposure. Guyot cultivation. Density 4000 plants/hectare.

MATURATION AND REFINEMENT:

Fermentation in cement vitrified tanks. Refinement in large Slavonian oak casks 20-40hl (630 - 1060 gallons) for 36 month.

TASTING NOTES:

Color: Brightfull garnet red

Nose: red berry fruits, spices, liquorice

Palate: precise, intense with powerful tannins

ALCOHOL CONTENT: 15% vol.

RECOMMENDED PAIRINGS:

Game meat (venison, elk, deer, pigeon). White truffles.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 4333 bottles vintage 2013.

RATINGS:

94 points Wine Spectator (vintage 2013)

94 points Wine Spectator (vintage 2012)

"Collectibles" section of WS (vintage 2012)

95 points Wine Spectator (vintage 2010)



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