



## Barolo Cerequio 2020

**Designation** Barolo D.O.C.G.

**Grape variety:** Nebbiolo 100%

The grapes come from the historic “Cerequio” vineyard: one of the most significant MGAs in the entire Barolo winegrowing region. Our plot is located in the municipality of Barolo. Situated around 320 m asl, it has a southern exposure and a density of around 4,600 plants per hectare, over an area spanning almost one hectare. The average age of the vines is around 37 years. Limestone soil with Marls of Saint Agatha.

**Winemaking:** grapes harvested by hand on September 30, 2020. After gentle pressing, the juice ferments for around 1 month in a steel tank, in contact with the skins. This period includes pre- and post-fermentation maceration, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood.

**Ageing:** around 30 months in total, in barriques and large wood barrels. Bottled without being filtered.

**Description:** intense ruby red color. The nose is rich, with notes of ripe red berries and fine spices. On the palate it is full-bodied with fruity and citrusy (orange, mandarin) notes. The tannins are simultaneously fine and imposing, supporting the wine’s enveloping and persistent structure. The finish reveals balsamic notes that further enliven this wine, with a rare elegance and balance.

