Barolo Campè, deep, complex and racy with dense flavours of black fruits...

**Denomination:**
Barolo DOCG

**Vintage:**
2003

**Grape variety:**
100% Nebbiolo

**Alcohol content:**
14,5% by vol.

**Received awards:**
95 pts Wine Spectator, 92 pts Wine Advocate, 91 pts Tanzer IWC

**Average production:**
20,000 bottles (4% of the entire wine production)

**Average yield per ha:**
2,500 bottles

**First vintage:**
2000

**Vineyard:**
Campè, Grinzane Cavour
calcareous
35-45 years
280 m
8 hectare (20 acres)
south exposure, embracing the Campè winery

**Average age of vines:**
35-45 years

**Average altitude:**
280 m

**Vineyard size:**
8 hectare (20 acres)

**Special characteristics:**
south exposu

**Wine making process:**
beginning to middle of October
LA SPINETTA Campè, Grinzane Cavour
alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 24 months transfer to stainless steal vats for 9 months before bottling, aging in bottles for another 12 months
no filtration and clarifying
4 years after harvest

**Time of harvest:**
beginning to middle of October

**Cellar:**
LA SPINETTA Campè, Grinzane Cavour

**Fermentation:**
alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 24 months transfer to stainless steal vats for 9 months before bottling, aging in bottles for another 12 months
no filtration and clarifying
4 years after harvest

**Aging:**
entirely in new, medium toasted French oak for 24 months

**Bottling:**
transfer to stainless steal vats for 9 months before bottling, aging in bottles for another 12 months

**Specialties:**
no filtration and clarifying

**Release:**
4 years after harvest

**Wine description:**
intense vibrant ruby red

**Color:**

**Bouquet:**
scents of black fruits and spices, well balanced wood

**Taste:**
powerful and complex, balancing acidity and long and dense, yet fine fruit finish

**Evolution:**
25-30 years

**Available bottle sizes:**
normal and magnum riserva

**Pairings:**
ideal with grilled food, sauced and elaborate red meat as well as wild game

**Further Information:**
Guyot
5.5%
0
3.6

**Recommended serving temperature:**
16º-17º Celsius

**Recommended type of glass:**
Burgundy