Barolo Campè, complex and intriguing, dense flavours of dark fruit and mint...

**Denomination:**
- **Vintage:**
- **Grape variety:**
- **Alcohol content:**
- **Received awards:**

**Average production:**
- **Average yield per ha:**
- **First vintage:**

**Vineyard:**
- **Name/location:**
- **Type of soil:**
- **Average age of vines:**
- **Average altitude:**
- **Vineyard size:**
- **Special characteristics:**

**Wine making process:**
- **Time of harvest:**
- **Cellar:**
- **Fermentation:**

- **Aging:**
- **Bottling:**

- **Specialties:**
- **Release:**

**Wine description:**
- **Color:**
- **Bouquet:**
- **Taste:**

- **Evolution:**
- **Available bottle sizes:**
- **Pairings:**

**Further Information:**
- **Cultivation system:**
- **Total acidity:**
- **Sugar content:**
- **pH level:**
- **Recommended serving temperature:**
- **Recommended type of glass:**

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Barolo DOCG
2004
100% Nebbiolo
14,5% by vol.
95 pts Wine Spectator, 93 pts Wine Advocate, 93 pts Tnazer IWC
20,000 bottles (4% of the entire wine production)
2,500 bottles
2000

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

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

intense vibrant ruby red
scents of black fruits and spices, well balanced wood powerful and complex, balancing acidity and long and dense, yet fine fruit finish
25-30 years
normal and magnum riserva
ideal with grilled food, sauced and elaborate red meat as well as wild game

Guyot
5.5%
0
3.6
16º-17º Celsius

Burgundy