Barolo Campè, beautiful plum and fig, intriguing flowers nose, amazing length...

**Denomination:**
Barolo DOCG

**Vintage:**
2007

**Grape variety:**
100% Nebbiolo

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

**Received awards:**
95 pts Wine Advocate, 94 pts James Suckling, 91 pts Wine Spectator, 94+ pts Tanzer IWC

**Average production:**
12,000 bottles (3% of the entire wine production)

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

**First vintage:**
2000

**Vineyard:**
Name/location:
Campè, Grinzane Cavour
type of soil:
calcareous
Average age of vines:
50-55 years
Average altitude:
280 m
Vineyard size:
8 hectare (20 acres)
Special characteristics:
south exposure, embracing the Campè winery

**Wine making process:**
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 steel vats for 9 months before bottling, aging in bottles for another 12 months no filtration and clarifying
Aging:
4 years after harvest
Bottling:
transfer to stainless steel vats for 9 months before bottling, aging in bottles for another 12 months

**Wine description:**
Color:
intense vibrant ruby red
Bouquet:
Shows aromas of very polished plum, fig and raspberry notes and well balanced toast. powerful and very concentrated, with perfect Nebbiolo tannins and a long impressive finish, loaded with red fruit aroma
Taste:
Evolution:
Available bottle sizes:
Pairings:
ideal with grilled food, sauced and elaborate red meat as well as wild game

**Further Information:**
Cultivation system:
Guyot
Total acidity:
5.5%
Sugar content:
0
pH level:
3.6
Recommended serving temperature:
16º-17º Celsius
Recommended type of glass:
Burgundy