Barolo Campè

phenomenal fruit, well integrated acidity, a wine that lasts forever...

**Denomination:**
- **Barolo DOCG**
- **Vintage:** 2008
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14.5% by vol.
- Received awards:
  - 3 glasses Gambero Rosso, 94+ pts Wine Advocate, 95 pts
  - James Suckling, 94+ pts Tanzer IWC
  - 9,500 bottles (1.5% of the entire wine production)
  - 2,500 bottles
  - 2000

**Average production:**
- 9,500 bottles

**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:** 4 hectare (10 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
- **Aging:**
  - 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
- **Specialties:**
  - No filtration and clarifying
  - 4 years after harvest

**Wine description:**
- **Color:** intense vibrant ruby red
- **Bouquet:**
  - Aromas of fresh cherry and raspberry
  - Powerful and very concentrated, phenomenal red fruit aroma, that lasts forever, perfected with balanced tannins and well integrated acidity
- **Taste:**
  - 25-30 years
  - Normal and magnum riserva
  - Ideal with grilled food, sauced and elaborate red meat as well as wild game

**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:**
- **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