Barolo Campè, expressive nose with candied violets, blackberry and chocolate...

**Denomination:**
Barolo DOCG  
2009  
100% Nebbiolo  
14.5% by vol.  
93 pts Wine Advocate  
9,500 bottles (1.5% of the entire wine production)  
2,500 bottles  
2000

**Vineyard:**
Campè, Grinzane Cavour  
calcareous  
50-55 years  
280 m  
4 hectare (10 acres)  
south exposure, embracing the Campè winery

**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

**Wine description:**
intense vibrant ruby red  
expressive nose of candied violets, blackberry and chocolate  
powerful and lushes, phenomenal red fruit aroma, that lasts forever, perfected with firm tannins and well integrated acidity  
25-30 years  
normal and magnum riserva  
ideal with grilled food, sauced and elaborate red meat as well as wild game

**Further Information:**
Guyot  
5.5%  
0  
3.6  
16º-17º Celsius  
Burgundy

**Voltage:**
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 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  
Specialties:  
no filtration and clarifying  
Release:  
4 years after harvest

**Wine description:**
Color:  
intense vibrant ruby red  
Bouquet:  
expressive nose of candied violets, blackberry and chocolate  
Taste:  
powerful and lushes, phenomenal red fruit aroma, that lasts forever, perfected with firm tannins and well integrated acidity  
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  
Recommended pH level:  
3.6  
Recommended serving temperature:  
16º-17º Celsius  
Recommended type of glass:  
Burgundy