Barolo Campè
aromas of rich, ripe, red cherry and flinty red berries...

Denomination: Barolo DOCG
Vintage: 2010
Grape variety: 100% Nebbiolo
Alcohol content: 14,5% by vol.
Awards: 94 pts Galloni Vinous, 95 pts James Suckling, 17.5 pts Decanter
Average production: 8,000 bottles per year
Average yield per ha: 2,500 bottles
First vintage: 2000

Vineyard:
Name/location: Campè, Grinzane Cavour
Soil type: calcareous
Average vine age: 50-56 years
Average altitude: 280 m a.s.l.
Vineyard size: 3,5 hectares (9 acres)
Sustainable, no use of herbicides or pesticides

Winemaking process:
Time of harvest: beginning to middle of October
Cellar: LA SPINETTA Campè, Grinzane Cavour
Fermentation: alcoholic fermentation for 7-8 days in temperature-controlled rotos fermenters; malolactic fermentation in oak
Aging: 24 months in new, medium toast French oak barrels
Bottling: Transfer to stainless steel vats for 9 months before bottling; aging in bottle for an additional 12 months
Particularities: no filtration, no clarifying
Release: 4 years after harvest

Wine description:
Color: intense, vibrant ruby red
Bouquet: aromas of rich, ripe red cherries and flinty red berries
Taste: dense palate with an essence of ripe, aromatic fruit and a long, noble finish
Evolution: 25 to 30 years
Available bottle sizes: 750 ml and magnum Riserva
Pairings: ideal with grilled foods, sauced and elaborate red meat and wild game
Training system: Guyot
Total acidity: 5.5%
Sugar content: 0
pH level: 3.6
Recommended serving temp: 16-17 Celsius
Recommended glass: Burgundy