**Barolo Campè**  
*aromas of raspberry, mint, rose petal and sweet tobacco...*

<table>
<thead>
<tr>
<th>Denomination:</th>
<th>Barolo DOCG</th>
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<tbody>
<tr>
<td>Vintage:</td>
<td>2012</td>
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<tr>
<td>Grape variety:</td>
<td>100% Nebbiolo</td>
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<tr>
<td>Alcohol content:</td>
<td>14.5% by vol.</td>
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<td>Awards:</td>
<td>97 pts James Suckling, 94 pts Vinous</td>
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<tr>
<td>Average production:</td>
<td>8,000 bottles per year</td>
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<tr>
<td>Average yield per ha:</td>
<td>2,500 bottles</td>
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<tr>
<td>First vintage:</td>
<td>2000</td>
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**Vineyard:**
- **Name/location:** Campè, Grinzane Cavour
- **Soil type:** calcareous
- **Average vine age:** 52-58 years
- **Average altitude:** 280 m a.s.l.
- **Vineyard size:** 3.5 hectares (9 acres)
- **Special characteristics:** southern exposure, vineyard surrounding the Campè winery
- **Farming:** 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 rotofermenters; 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 raspberry, mint, rose petal and sweet tobacco
- **Taste:** beams of tannin give the 2012 much of its shape and overall energy, but it is the translucence of the fruit that is the most unique signature
- **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
- **Guyot:** 5.5%
- **Total acidity:** 3.6
- **Sugar content:** 16-17 Celsius
- **pH level:** 16-17 Celsius
- **Recommended serving temp:** 16-17 Celsius
- **Recommended glass:** Burgundy