Barolo Campè

**aromas of red cherry plum and menthol ...**

- **Denomination:** Barolo DOCG
- **Vintage:** 2013
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14.5% by vol.
- **Awards:** 94+ Vinous
- **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:** 53-59 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 tanks, 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 red cherry plum and menthol
  - **Taste:** palate feel is one of creaminess and supple texture, sweet red cherry, plum, spice, menthol, rose petal and anise meld into the super-expres-sive 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