Barolo Campè

aromas of red cherry plum and menthol ...

Denomination: Barolo DOCG
Vintage: 2014
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 93 Parker, 91 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: 54-60 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: sweet red cherry and plum fruit gain a good bit of lift from the expressive floral and spice nuances that develop in the glass, a dash of new oak adds accents, but is well balanced.
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